

# American Ale

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **21**
- SRM **4.2**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **15.9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **12.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	2.63 kg (74.5%)	80 %	6
Grain	Weyermann - Vienna Malt	0.38 kg (10.6%)	81 %	8
Grain	Cara-Pils/Dextrine	0.38 kg (10.6%)	72 %	4
Grain	White Wheat Malt	0.15 kg (4.3%)	86 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	7.5 g	60 min	13.5 %
Boil	Willamette	11.25 g	20 min	5 %
Boil	Willamette	11.25 g	5 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	17.25 g	Fermentis