

# American Pale Ale

- Gravity **13.8 BLG**
- ABV ---
- IBU **84**
- SRM **6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **18.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **14.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (86.4%)	85 %	7
Grain	Pszeniczny	0.55 kg (13.6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	11.6 %
Boil	Equinox	10 g	30 min	14 %
Boil	Equinox	10 g	20 min	14 %
Boil	Equinox	10 g	10 min	14 %
Boil	Cascade	10 g	15 min	4.9 %
Boil	Cascade	10 g	5 min	4.9 %
Boil	Cascade	10 g	0 min	4.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	10 g	---