

# American Pale Ale

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **23**
- SRM **11**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Vienna Malt	2.2 kg (88%)	78 %	8
Grain	Caramel/Crystal Malt - 120L	0.2 kg (8%)	72 %	236
Grain	Brown Malt (British Chocolate)	0.1 kg (4%)	70 %	128

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	10 min	12 %
Boil	Mosaic	15 g	10 min	10 %
Whirlpool	Citra	35 g	15 min	12 %
Whirlpool	Mosaic	35 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London ESB Ale	Ale	Liquid	100 ml	Wyeast Labs