

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 | --- |