

# American Pale Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **9.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **9.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (50%)	80 %	5
Grain	Pilzneński	0.7 kg (35%)	81 %	4
Grain	Pszeniczny	0.2 kg (10%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.1 kg (5%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lemon drop	10 g	60 min	4.6 %
Boil	Lemon drop	15 g	10 min	4.6 %
Whirlpool	Centennial	20 g	10 min	10.5 %
Dry Hop	Eureka!	30 g	4 day(s)	18 %
Dry Hop	Citra	15 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- Warzenie - 26.10.2021  
Fermentacja burzliwa - 10 dni  
Fermentacja cicha - 7 dni  
Chmienie na zimno - 4 dni przed rozlewem  
Butelkowanie - 11.11.2021 - 6,8g glukozy na 1l  
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