

# American Pale Ale

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **38**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.1 liter(s) / kg**
- Mash size **26.6 liter(s)**
- Total mash volume **33.1 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **26.6 liter(s)** of strike water to **72.7C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (53.8%)	80 %	6
Grain	Strzegom Pilzneński	3 kg (46.2%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	1 g	70 min	13.1 %
Boil	Chinook	20 g	60 min	13.1 %
Boil	Chinook	10 g	30 min	13.1 %
Boil	Amarillo	10 g	15 min	7.5 %
Boil	Cascade	10 g	5 min	8.3 %
Boil	Amarillo	20 g	0 min	7.5 %
Dry Hop	Cascade	20 g	5 day(s)	8.3 %
Dry Hop	Amarillo	20 g	4 day(s)	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	22 g	---