

# American Pale Ale Rudzielec 8,2 SRM

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **40**
- SRM **8.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **3 %**
- Size with trub loss **51.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **57.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **33 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **35.2 liter(s)** of **76C** water or to achieve **57.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Malteurop	6.5 kg (59.1%)	80 %	7
Grain	Wiedeński Malteurop	2.5 kg (22.7%)	79 %	10
Grain	Pszeniczny Malteurop	1 kg (9.1%)	85 %	4
Grain	Słód Caramunich Typ II Weyermann	1 kg (9.1%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Cascade	100 g	60 min	7.1 %
Boil	Amarillo	100 g	5 min	8.8 %
Dry Hop	Cascade	50 g	7 day(s)	7.1 %
Dry Hop	Amarillo	50 g	7 day(s)	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	20 g	Mangrove Jack's

## Notes

- Mega dobre :P  
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