

# American Pale Ale Wariacja

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **44**
- SRM ---
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 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 **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **55 C**, Time **25 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **25 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **16.6 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	2.1 kg (30.4%)	80 %	---
Grain	Strzegom Pilzneński	4 kg (58%)	80 %	---
Grain	Słód pszeniczny Bestmalz	0.5 kg (7.2%)	82 %	---
Grain	Cara Gold Castlemalting	0.3 kg (4.3%)	78 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Centennial	10 g	60 min	10.5 %
Boil	Centennial	30 g	15 min	10.5 %
Boil	Columbus/Tomahawk/Zeus	15 g	15 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	0 min	15.5 %
Dry Hop	Centennial	20 g	7 day(s)	10.5 %
Dry Hop	Columbus/Tomahawk/Zeus	25 g	7 day(s)	15.5 %
Dry Hop	Amarillo	30 g	7 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	300 ml	Danstar