

# Amore Pale Ale

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **41**
- SRM **7.2**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	5 kg (100%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amore Preta	15 g	60 min	11.2 %
Boil	Amore Preta	20 g	30 min	11.2 %
Aroma (end of boil)	Amore Preta	25 g	10 min	11.2 %
Dry Hop	Amore Preta	40 g	5 day(s)	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis