

Bee Cave Brewery Haus Pale Ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **35**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.6 kg (75.8%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 0.9 kg (18.9%) | 79 % | 10 |
| Grain | Strzegom Karmel 30 | 0.25 kg (5.3%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Cascade PL | 40 g | 30 min | 5.2 % |
| Boil | lunga | 10 g | 30 min | 11 % |
| Boil | Cascade PL | 15 g | 5 min | 5.2 % |
| Whirlpool | Cascade PL | 15 g | 20 min | 5.2 % |
| Whirlpool | Citra | 10 g | 20 min | 12 % |
| Dry Hop | Cascade PL | 30 g | 7 day(s) | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |