

Pacific Pale Ale - Alepiwo

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **42**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.6 kg (78.3%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.3 kg (6.5%)	75 %	30
Grain	Briess - Carapils Malt	0.3 kg (6.5%)	74 %	3
Grain	Pilzneński	0.4 kg (8.7%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	40 min	11.7 %
Boil	Kohatu	20 g	20 min	7.8 %
Boil	WAI-ITI	20 g	10 min	1.6 %
Aroma (end of boil)	Kohatu	15 g	0 min	7.8 %
Aroma (end of boil)	WAI-ITI	30 g	0 min	1.6 %
Dry Hop	WAI-ITI	50 g	5 day(s)	1.6 %
Dry Hop	Kohatu	15 g	5 day(s)	7.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	Fermentis
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