

# Sky Valley

- Gravity **11.9 BLG**
- ABV ---
- IBU **62**
- SRM **5.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount       | Yield | EBC |
|-------|---------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.8 kg (95%) | 85 %  | 7   |
| Grain | Carahell                  | 0.2 kg (5%)  | 77 %  | 26  |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Centennial | 8 g    | 60 min | 8.5 %      |
| Boil                | Amarillo   | 6 g    | 60 min | 9.5 %      |
| Boil                | Simcoe     | 8 g    | 60 min | 11.4 %     |
| Boil                | Cascade    | 5 g    | 30 min | 6.7 %      |
| Boil                | Citra      | 5 g    | 30 min | 13.5 %     |
| Boil                | Centennial | 5 g    | 30 min | 8.5 %      |
| Boil                | Citra      | 5 g    | 20 min | 13.5 %     |
| Boil                | Cascade    | 5 g    | 20 min | 6.7 %      |
| Boil                | Centennial | 5 g    | 20 min | 8.5 %      |
| Aroma (end of boil) | Citra      | 5 g    | 10 min | 13.5 %     |
| Aroma (end of boil) | Simcoe     | 5 g    | 10 min | 11.4 %     |
| Aroma (end of boil) | Amarillo   | 6 g    | 10 min | 9.5 %      |
| Aroma (end of boil) | cascade    | 5 g    | 5 min  | 6.7 %      |
| Aroma (end of boil) | Simcoe     | 5 g    | 5 min  | 11.4 %     |

|                     |            |      |          |        |
|---------------------|------------|------|----------|--------|
| Boil                | citra      | 5 g  | 5 min    | 13.5 % |
| Aroma (end of boil) | Centennial | 5 g  | 5 min    | 8.5 %  |
| Aroma (end of boil) | Cascade    | 4 g  | 0 min    | 6.7 %  |
| Boil                | Citra      | 4 g  | 0 min    | 13.5 % |
| Boil                | Simcoe     | 4 g  | 0 min    | 11.4 % |
| Dry Hop             | Citra      | 10 g | 7 day(s) | 13.5 % |
| Dry Hop             | Centennial | 10 g | 7 day(s) | 8.5 %  |
| Dry Hop             | Simcoe     | 10 g | 7 day(s) | 11.4 % |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.4 g | Safale     |