

## #94 American Pale Ale

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **5.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **34.5 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35.7 liter(s)**

### Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **2 min**

### Mash step by step

- Heat up **28 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.65 kg (34.1%)	80 %	5
Grain	BESTMALZ - Best Heidelberg	2.45 kg (31.5%)	80.5 %	3
Grain	Strzegom Pszeniczny	1.52 kg (19.6%)	81 %	6
Grain	Płatki owsiane	0.75 kg (9.7%)	85 %	3
Grain	Abbey Malt Weyermann	0.4 kg (5.1%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	20 g	55 min	9.1 %
Aroma (end of boil)	Simcoe TB	20 g	10 min	13.2 %
Aroma (end of boil)	Citra	10 g	10 min	13.3 %
Whirlpool	Simcoe TB	30 g	15 min	13.2 %
Whirlpool	Citra	20 g	15 min	13.3 %
Dry Hop	Chinook	14.3 g	2 day(s)	13.3 %
Dry Hop	Citra	21 g	2 day(s)	13.3 %
Dry Hop	Simcoe TB	30 g	2 day(s)	13.2 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Whirlfloc	2.5 g	Boil	12 min