

AMERICAN ALE

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (90.9%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 0.25 kg (4.5%) | 83 % | 5 |
| Grain | Słód owsiany Fawcett | 0.25 kg (4.5%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | Iunga | 30 g | 30 min | 11 % |
| Aroma (end of boil) | Citra | 50 g | 1 min | 12 % |
| Aroma (end of boil) | Talus | 50 g | 1 min | 9.3 % |
| Dry Hop | Cryo Mosaic | 25 g | 2 day(s) | 21.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------|--------|---------|-------|
| Fining | Whirlflock T | 1 g | Boil | 5 min |

| | | | | |
|-------------|-----------------|-----|----------|--------|
| Water Agent | Gips Piwowarski | 3 g | Mash | 60 min |
| Water Agent | Witamina C | 4 g | Bottling | --- |