

# American Pale Ale 001

- Gravity **14.5 BLG**
- ABV ---
- IBU **34**
- SRM **7.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **15.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **15.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.6 kg (86.7%)	85 %	7
Grain	Briess - Carapils Malt	0.2 kg (6.7%)	74 %	3
Grain	Carared	0.2 kg (6.7%)	75 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	10 g	5 min	12 %
Aroma (end of boil)	Cascade	10 g	5 min	6 %
Boil	Chinook	10 g	20 min	13 %
Boil	Citra	10 g	10 min	12 %
Whirlpool	Citra	10 g	0 min	12 %
Whirlpool	Cascade	10 g	0 min	6 %
Boil	Cascade	10 g	20 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	8 g	Fermentis