

American Pale Ale #2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **31**
- SRM **8.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **17.7 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.4 kg (61.1%)	82 %	5
Grain	Viking Pale Ale malt	1.5 kg (38.2%)	80 %	7
Grain	Strzegom Barwiący	0.03 kg (0.8%)	68 %	1500

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	20 min	13.5 %
Boil	Amarillo	10 g	20 min	7.5 %
Boil	Amarillo	10 g	5 min	7.5 %
Boil	Citra	5 g	5 min	13.5 %
Aroma (end of boil)	Amarillo	10 g	5 min	7.5 %
Aroma (end of boil)	Citra	10 g	5 min	13.5 %
Aroma (end of boil)	Mosaic	5 g	5 min	11.8 %
Whirlpool	Amarillo	10 g	0 min	7.5 %
dodajemy gdy temp. < 80 stopni 20 minut				
Whirlpool	Mosaic	10 g	0 min	11.8 %

dodajemy gdy temp. < 80 stopni
20 minut

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min