

American Pale Ale

- Gravity **12.6 BLG**
- ABV ---
- IBU **35**
- SRM **7.3**
- 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 **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (65.1%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 1 kg (21.7%) | 79 % | 10 |
| Grain | Strzegom Pszeniczny | 0.4 kg (8.7%) | 81 % | 6 |
| Grain | Bestmaltz - CARMEL Pils | 0.11 kg (2.4%) | 75 % | 5 |
| Grain | Caraaroma | 0.1 kg (2.2%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |
| Whirlpool | Mosaic | 20 g | 20 min | 12 % |
| Whirlpool | Willamette | 20 g | 20 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 8 g | --- |