

# American Pale Ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	60 min	15.4 %
Boil	Warrior	10 g	30 min	15.4 %
Aroma (end of boil)	HBC 520	20 g	0 min	10.3 %
Aroma (end of boil)	Mosaic	30 g	0 min	12.3 %
Whirlpool	Mosaic	25 g	0 min	12.3 %
Dry Hop	Mosaic	43 g	5 day(s)	12.3 %
Dry Hop	HBC 520	38 g	5 day(s)	10.3 %
Dry Hop	Chinook	30 g	5 day(s)	11.3 %

## Yeasts

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