

# AMERICAN PALE ALE

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **40**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **15 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (62.1%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (10.4%)	83 %	5
Grain	Viking Vienna Malt	0.5 kg (10.4%)	79 %	7
Grain	Oats, Flaked	0.58 kg (12%)	60 %	2
Grain	Carabody	0.25 kg (5.2%)	75 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	15 g	60 min	13.6 %
Boil	Amarillo	25 g	10 min	9.5 %
Aroma (end of boil)	Amarillo	25 g	5 min	9.5 %
Aroma (end of boil)	Idaho 7	25 g	0 min	12.3 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %
Dry Hop	Strata	50 g	3 day(s)	13.3 %
Dry Hop	Idaho 7	25 g	3 day(s)	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1 g	Boil	5 min
Water Agent	Siarczan magnezu	1 g	Boil	60 min
Water Agent	Chlorek wapnia	6 g	Boil	60 min

### Notes

- 5ml kwasu do zacierania  
14°/ ~40IBU  
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