

American Pale Ale v. 2/2020

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **32**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 4 kg (80.8%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.25 kg (5.1%) | 79 % | 16 |
| Grain | Płatki owsiane | 0.6 kg (12.1%) | 85 % | 3 |
| Grain | Acid Malt | 0.1 kg (2%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Citra | 20 g | 60 min | 13.1 % |
| Boil | Amarillo | 15 g | 15 min | 7.7 % |
| Aroma (end of boil) | Amarillo | 20 g | 0 min | 8.4 % |
| Aroma (end of boil) | Centennial | 30 g | 0 min | 10.5 % |
| Dry Hop | Citra | 20 g | 7 day(s) | 13.1 % |
| Dry Hop | Centennial | 30 g | 7 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 20 g | Fermentis |