

# American Pale Ale V3 (Amora Preta & Lemon Drop)

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

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

## Mash step by step

- Heat up **12 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (75%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (25%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amora Preta	10 g	60 min	9 %
Boil	Amora Preta	11 g	30 min	9 %
Aroma (end of boil)	Amora Preta	22 g	0 min	9 %
Aroma (end of boil)	Lemon drop	18 g	0 min	4.6 %
Whirlpool	Amora Preta	35 g	0 min	9 %
Dry Hop	Lemon drop	30 g	5 day(s)	4.6 %
Dry Hop	Amora Preta	50 g	5 day(s)	9 %

## Yeasts

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