

# Amerykański PALEownik

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **44**
- SRM **8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **74 C**, Time **20 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **74C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (66.7%)	80 %	7
Grain	Karmelowy Jasny 30EBC	0.5 kg (6.7%)	75 %	30
Grain	Abbey Malt Weyermann	0.5 kg (6.7%)	75 %	50
Grain	golden ale viking malt	0.5 kg (6.7%)	75 %	12
Grain	Strzegom Monachijski typ II	1 kg (13.3%)	79 %	18

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	15 %
Boil	Amarillo	20 g	20 min	8.2 %
Aroma (end of boil)	Amarillo	30 g	0 min	8.2 %
Dry Hop	Cascade	50 g	7 day(s)	5.8 %

## Yeasts

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

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	12 g	Mash	60 min
Fining	mech irlandzki	10 g	Boil	15 min