

# BPG - American Pale Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **51**
- SRM **5.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (62.5%)	85 %	7
Grain	Weyermann - Pilsner Malt	1 kg (20.8%)	81 %	5
Grain	Weyermann pszeniczny jasny	0.7 kg (14.6%)	80 %	6
Grain	Słód Caramunich Typ II Weyermann	0.1 kg (2.1%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Citra	10 g	10 min	12 %
Boil	Talus	10 g	10 min	8 %
Boil	Citra	20 g	1 min	12 %
Boil	Talus	20 g	1 min	8 %
Dry Hop	Chinook	20 g	4 day(s)	13 %
Dry Hop	Citra	20 g	4 day(s)	12 %
Dry Hop	Talus	20 g	4 day(s)	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis