

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 |