

LEM | Singlehoop Chinook American Pale Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **35**
- SRM **8.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **26.5 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **21.2 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (75.5%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1 kg (18.9%) | 79 % | 16 |
| Grain | Karmelowy Czerwony | 0.2 kg (3.8%) | 75 % | 59 |
| Grain | Strzegom Karmel 300 | 0.1 kg (1.9%) | 73 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 10 g | 60 min | 11.7 % |
| Boil | Chinook | 15 g | 30 min | 11.7 % |
| Boil | Chinook | 15 g | 10 min | 11.7 % |
| Aroma (end of boil) | Chinook | 15 g | 0 min | 11.7 % |
| Dry Hop | Chinook | 35 g | 7 day(s) | 11.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |
|--------------|-----|-----|------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|-------|
| Fining | Whirlfloc | 1.25 g | Boil | 5 min |