

# Meanbrews American Pale Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **32**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **7.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.8 kg (75.3%)	80 %	5
Grain	Viking Munich Malt	0.25 kg (10.5%)	78 %	18
Grain	Viking Wheat Malt	0.18 kg (7.5%)	83 %	5
Grain	Karmelowy Jasny 30EBC	0.1 kg (4.2%)	75 %	30
Grain	Strzegom Wiedeński	0.06 kg (2.5%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	13 g	60 min	6 %
Boil	Cascade	30 g	10 min	6 %
Aroma (end of boil)	Cascade	15 g	0 min	6 %
Aroma (end of boil)	Citra	15 g	0 min	12 %
Aroma (end of boil)	Mosaic	10 g	0 min	10 %
Dry Hop	Cascade	18 g	3 day(s)	6 %
Dry Hop	Citra	18 g	3 day(s)	12 %
Dry Hop	Mosaic	11 g	3 day(s)	10 %