

# Strong American Pale Ale

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **37**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.7C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (90.9%)  | 80 %  | 5   |
| Sugar | Cukier               | 0.5 kg (9.1%) | --- % | --- |

## Hops

| Use for             | Name  | Amount | Time     | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil                | Citra | 15 g   | 60 min   | 12 %       |
| Aroma (end of boil) | Citra | 45 g   | 10 min   | 12 %       |
| Dry Hop             | Citra | 40 g   | 7 day(s) | 12 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11.5 g | ---        |