

# Tour de Hops Pale Ale / B

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **33**
- SRM **6.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (57.1%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (14.3%)	81 %	6
Grain	Strzegom Monachijski typ II	2 kg (28.6%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Pacifica (NZ)	40 g	15 min	5.5 %
Aroma (end of boil)	Enigma (AUS)	20 g	15 min	17.2 %
Aroma (end of boil)	Citra	20 g	15 min	12 %
Dry Hop	Pacifica (NZ)	15 g	7 day(s)	5.5 %
Dry Hop	Enigma (AUS)	15 g	7 day(s)	17.2 %
Dry Hop	Citra	15 g	7 day(s)	12 %
Dry Hop	Pacifica (NZ)	15 g	3 day(s)	5.5 %
Dry Hop	Enigma (AUS)	15 g	3 day(s)	17.2 %
Dry Hop	Citra	15 g	3 day(s)	12 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11 g	Fermentis

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	mech irlandzki	5 g	Boil	10 min