

# The Dealer American Pale Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **55**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

## Fermentables

| Type  | Name                                | Amount          | Yield | EBC |
|-------|-------------------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt                | 3.2 kg (53.2%)  | 80 %  | 5   |
| Grain | Płatki owsiane                      | 0.81 kg (13.5%) | 85 %  | 3   |
| Grain | Viking malt słód Monachijski typ I  | 0.4 kg (6.7%)   | 79 %  | 16  |
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 1.6 kg (26.6%)  | 80 %  | 4   |

## Hops

| Use for             | Name         | Amount | Time     | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil                | Enigma (AUS) | 35 g   | 60 min   | 17.2 %     |
| Aroma (end of boil) | Galaxy       | 30 g   | 0 min    | 16.2 %     |
| Aroma (end of boil) | Simcoe       | 17 g   | 0 min    | 13.2 %     |
| Dry Hop             | Mosaic       | 32 g   | 7 day(s) | 10 %       |
| Dry Hop             | Chinook      | 30 g   | 7 day(s) | 11.7 %     |
| Dry Hop             | Magnum       | 25 g   | 7 day(s) | 13.5 %     |
| Dry Hop             | Galaxy       | 28 g   | 7 day(s) | 16.2 %     |

## Yeasts

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

|              |     |     |         |           |
|--------------|-----|-----|---------|-----------|
| Safale US-05 | Ale | Dry | 11.72 g | Fermentis |
|--------------|-----|-----|---------|-----------|