

## 2. American Pale Ale Abbey

- Gravity **13.6 BLG**
- ABV ---
- IBU **45**
- SRM **6.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **33.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **33.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	5 kg (76.9%)	80 %	4
Grain	Pilzneński	1 kg (15.4%)	80 %	3.5
Grain	Castle Abbey Malt	0.5 kg (7.7%)	78 %	48

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	15 g	60 min	15 %
Boil	Pekko	10 g	60 min	13.6 %
Boil	Jarrylo	10 g	60 min	15 %
Whirlpool	El Dorado	15 g	30 min	15 %
Whirlpool	Huell Melon	25 g	30 min	7.5 %
Whirlpool	Pekko	20 g	30 min	13.6 %
Whirlpool	Belma	25 g	30 min	8.4 %
Whirlpool	Jarrylo	20 g	30 min	15 %
Dry Hop	Huell Melon	25 g	5 day(s)	7.5 %
Dry Hop	El Dorado	20 g	5 day(s)	15 %
Dry Hop	Pekko	20 g	4 day(s)	13.6 %
Dry Hop	Belma	25 g	3 day(s)	8.4 %

Dry Hop	Jarrylo	20 g	5 day(s)	15 %
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## Yeasts

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

## Notes

- Słód Pilzneński 1 kg Niemcy - Śrutowanie : Tak  
Słód Pale Ale 5 kg Niemcy - Śrutowanie : Tak  
Słód Abbey® Malt - 0,5 kg - Śrutowanie : Tak  
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