

#40 Champagne Ale

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **35**
- SRM **2.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **2 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **21.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|--------|-----|
| Grain | Strzegom Pilzniejszy | 2 kg (80%) | 80 % | 4 |
| Grain | Rice, Flaked | 0.4 kg (16%) | 70 % | 2 |
| Grain | Acid Malt | 0.1 kg (4%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Amarillo | 10 g | 60 min | 9.5 % |
| Boil | Amarillo | 40 g | 10 min | 9.5 % |
| Whirlpool | Amarillo | 50 g | 0 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-----------|------|--------|------------|
| Kitzinger Champagne | Champagne | Dry | 10 g | --- |