

# American Pale Ale

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- Gravity **14.5 BLG**
- ABV ---
- IBU **30**
- SRM **12.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **75C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (74.1%)	79 %	6
Grain	Strzegom Pilzneński	0.5 kg (9.3%)	80 %	4
Grain	Strzegom Karmel 150	0.4 kg (7.4%)	75 %	150
Grain	Pszeniczny	0.5 kg (9.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	15 g	20 min	6 %
Boil	Marynka	21 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Slant	50 ml	White Labs