

American Pale Ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **32**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.7 kg (44.7%) | 80 % | 4 |
| Grain | Strzegom Pale Ale | 1.5 kg (39.5%) | 79 % | 6 |
| Grain | Słód pszeniczny Bestmalz | 0.6 kg (15.8%) | 82 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Mosaic | 20 g | 60 min | 10 % |
| Whirlpool | Centennial | 25 g | 0 min | 10.5 % |
| Whirlpool | Galaxy | 25 g | 0 min | 15 % |
| Dry Hop | Centennial | 25 g | 2 day(s) | 10.5 % |
| Dry Hop | Galaxy | 25 g | 2 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 20 ml | Fermentum Mobile |

Notes

- Chmiel na whirlpool:
HOP STAND 50min od 80'c do 68'c

Fermentacja:

brzeczka schłodzona do 16'C
Otoczenie 15/16'C - utrzymywane przez 4 dni
Później swobodny wzrost do 20'C
Nov 2, 2017, 10:00 AM