

American Pale Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **48**
- SRM **6.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (80%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (16%) | 79 % | 22 |
| Grain | Abbey Castle | 0.25 kg (4%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Citra | 10 g | 50 min | 12 % |
| Boil | Citra | 40 g | 15 min | 12 % |
| Boil | Mosaic | 20 g | 10 min | 10 % |
| Boil | Amarillo | 23 g | 5 min | 9.5 % |
| Boil | Mosaic | 30 g | 0 min | 10 % |
| Boil | Amarillo | 27 g | 0 min | 9.5 % |

Yeasts

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

Notes

- wyszło 15,2 blg po 70 minutach gotowania 19,5 litra brzeczki. po 9 dniach przelane na cichą odfermentowało do 4 blg. 3,8 PRZY ROZLEWIE
Jan 6, 2018, 9:11 PM