

American Pale Ale

- Gravity **11.9 BLG**
- ABV ---
- IBU **35**
- SRM **5.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **2500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2625 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **3162.5 liter(s)**

Mash information

- Mash efficiency **97.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1260.3 liter(s)**
- Total mash volume **1680.4 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **1260.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **2322.3 liter(s)** of **76C** water or to achieve **3162.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|------------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 312.8 kg (74.5%) | 80 % | 7 |
| Grain | Strzegom Wiedeński | 89.4 kg (21.3%) | 80.5 % | 10 |
| Grain | Karmelowy Czerwony | 17.9 kg (4.3%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 1500 g | 60 min | 15.5 % |
| Boil | Cascade | 1790 g | 30 min | 7.7 % |
| Boil | Cascade | 1190 g | 5 min | 7.7 % |
| Boil | Amarillo | 1190 g | 0 min | 9.5 % |
| Dry Hop | Cascade | 1190 g | 5 day(s) | 7.7 % |
| Dry Hop | Amarillo | 1190 g | 5 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 1500 g | Fermentis |