

# American Pale Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **25.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (82.5%)	80 %	5
Grain	Strzegom Monachijski typ I	0.25 kg (5.2%)	79 %	16
Grain	Płatki owsiane	0.6 kg (12.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12.5 %
Boil	Mosaic	10 g	15 min	11.5 %
Aroma (end of boil)	Mosaic	30 g	0 min	11.5 %
Aroma (end of boil)	Cascade	20 g	0 min	5.8 %
Dry Hop	Citra	25 g	7 day(s)	12.5 %
Dry Hop	Cascade	30 g	7 day(s)	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	200 ml	---