

AMERICAN PALE ALE

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **40**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **15 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (62.1%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 0.5 kg (10.4%) | 83 % | 5 |
| Grain | Viking Vienna Malt | 0.5 kg (10.4%) | 79 % | 7 |
| Grain | Oats, Flaked | 0.58 kg (12%) | 60 % | 2 |
| Grain | Carabody | 0.25 kg (5.2%) | 75 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Columbus | 15 g | 60 min | 13.6 % |
| Boil | Amarillo | 25 g | 10 min | 9.5 % |
| Aroma (end of boil) | Amarillo | 25 g | 5 min | 9.5 % |
| Aroma (end of boil) | Idaho 7 | 25 g | 0 min | 12.3 % |
| Dry Hop | Amarillo | 50 g | 3 day(s) | 9.5 % |
| Dry Hop | Strata | 50 g | 3 day(s) | 13.3 % |
| Dry Hop | Idaho 7 | 25 g | 3 day(s) | 12.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------|--------|---------|--------|
| Fining | Whirlfloc | 1 g | Boil | 5 min |
| Water Agent | Siarczan magnezu | 1 g | Boil | 60 min |
| Water Agent | Chlorek wapnia | 6 g | Boil | 60 min |

Notes

- 5ml kwasu do zacierania
14°/ ~40IBU
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