

# American Pale Ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **26.5 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **70 C**, Time **10 min**

## Mash step by step

- Heat up **21.2 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **70C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	1 kg (18.9%)	82 %	5
Grain	Strzegom Pale Ale	4 kg (75.5%)	79 %	6
Grain	Monachijski Ciemny Steinbach	0.3 kg (5.7%)	100 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	25 min	5.8 %
Aroma (end of boil)	Ahtanum	10 g	1 min	4.8 %

## Yeasts

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