

American Pale Ale

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **24**
- SRM **6.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18.3 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **64 C**, Time **70 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **70 min** at **64C**
- Keep mash **15 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (80%) | 84 % | 5 |
| Grain | Pszeniczny | 0.5 kg (10%) | 80 % | 4 |
| Grain | Strzegom Karmel 150 | 0.25 kg (5%) | 75 % | 100 |
| Grain | Strzegom Monachijski typ II | 0.25 kg (5%) | 70 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Citra | 15 g | 60 min | 12 % |
| Boil | Cascade PL | 15 g | 10 min | 5.2 % |
| Dry Hop | Cascade PL | 15 g | 5 day(s) | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| fermentis us-05 | Ale | Slant | 200 ml | --- |