

## AMERICAN PALE ALE (afrika)

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **33**
- SRM **4.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

### Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **10.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (88.2%)	79 %	6
Grain	BESTMALZ - Best Vienna	0.2 kg (5.9%)	80.5 %	9
Grain	Abbey Malt Weyermann	0.1 kg (2.9%)	75 %	45
Grain	Strzegom Pszeniczny	0.1 kg (2.9%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	11.3 %