

# American Pale Ale I

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- Gravity **12.1 BLG**
- ABV ---
- IBU **56**
- SRM **6.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **56 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **9.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale | 2.8 kg (90.3%) | 80 %  | 6   |
| Grain | Weyermann - CaraHell | 0.3 kg (9.7%)  | 74 %  | 25  |

## Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil                | USA EL Dorado | 15 g   | 60 min   | 14.2 %     |
| Boil                | USA Simcoe    | 10 g   | 5 min    | 13.2 %     |
| Aroma (end of boil) | USA Simcoe    | 20 g   | 0 min    | 13.2 %     |
| Dry Hop             | USA Simcoe    | 20 g   | 7 day(s) | 13.2 %     |

## Yeasts

| Name                         | Type | Form  | Amount | Laboratory |
|------------------------------|------|-------|--------|------------|
| Safale US-05 - III pokolenie | Ale  | Slant | 70 ml  | ---        |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g    | Boil    | 15 min |