

American Pale Ale II

- 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 Chinook | 10 g | 5 min | 12.8 % |
| Aroma (end of boil) | USA Chinook | 20 g | 0 min | 12.8 % |
| Dry Hop | USA Chinook | 20 g | 7 day(s) | 12.8 % |

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 |