

American Pale Ale II

- Gravity **16.1 BLG**
- ABV ---
- IBU **77**
- SRM **8.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Strzegom Wiedeński | 0.6 kg (9.7%) | 79 % | 10 |
| Grain | Carahell | 0.6 kg (9.7%) | 77 % | 26 |
| Grain | Weyermann - Pale Ale Malt | 5 kg (80.6%) | 85 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Simcoe | 40 g | 60 min | 13.2 % |
| Boil | Mosaic | 30 g | 30 min | 11.7 % |
| Whirlpool | Amarillo | 20 g | 0 min | 9.5 % |
| Boil | Citra | 20 g | 1 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|-------|--------|------------|
| WLP001 - California Ale Yeast | Ale | Slant | 100 ml | White Labs |