

# 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