

# Amerykon 3.0

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.4 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **56.4C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.125 kg (74.7%)	80 %	5
Grain	Caramel/Crystal Malt - 40L	0.1 kg (1.8%)	74 %	79
Grain	Platki owsiane	0.3 kg (5.4%)	85 %	3
Grain	dekstrynowy	0.6 kg (10.9%)	80 %	14
Grain	Strzegom Pszeniczny	0.4 kg (7.2%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	14 g	40 min	13.2 %
Aroma (end of boil)	Chinook	20 g	20 min	13 %
Whirlpool	Simcoe	23 g	15 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.5 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Fining	mech	10 g	Boil	15 min