

# Capitan America

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **29**
- SRM **6.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **3 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **40 C**, Time **30 min**
- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **20 min**
- Temp **77 C**, Time **15 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **30 min** at **40C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **73C**
- Keep mash **15 min** at **77C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale           | 5 kg (89.3%)  | 79 %  | 6   |
| Grain | Strzegom Monachijski typ II | 0.5 kg (8.9%) | 79 %  | 22  |
| Grain | Weyermann - Carawheat       | 0.1 kg (1.8%) | 77 %  | 125 |

## Hops

| Use for             | Name       | Amount | Time      | Alpha acid |
|---------------------|------------|--------|-----------|------------|
| Boil                | Centennial | 14 g   | 60 min    | 9.4 %      |
| Boil                | Cascade    | 14 g   | 30 min    | 7.1 %      |
| Boil                | Centennial | 7 g    | 30 min    | 9.4 %      |
| Aroma (end of boil) | Cascade    | 7 g    | 15 min    | 7.1 %      |
| Aroma (end of boil) | Cascade    | 6 g    | 0 min     | 7.1 %      |
| Dry Hop             | Cascade    | 23 g   | 15 day(s) | 7.1 %      |
| Dry Hop             | Centennial | 29 g   | 15 day(s) | 9.4 %      |

## Yeasts

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| US-05       | Ale         | Dry         | 11.5 g        | Fermentis         |