

# Full aroma Ale

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- Gravity **14.6 BLG**
- ABV ---
- IBU **37**
- SRM **5.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (87.7%)	79 %	6
Grain	Rice, Flaked	0.7 kg (12.3%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	5 min	13.5 %
Dry Hop	Ahtanum	100 g	5 day(s)	3.2 %
Boil	Citra	50 g	10 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---

## Notes

- No Chill - goryczka wyższa niż z kalkulatora.  
*Mar 18, 2016, 10:46 PM*