

# Salamander Pale Ale v1

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **31 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (83.3%)	82 %	4
Grain	Carahell	0.5 kg (8.3%)	77 %	26
Grain	Viking Wheat Malt	0.5 kg (8.3%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	12 g	60 min	13 %
Aroma (end of boil)	Simcoe	15 g	15 min	13.1 %
Aroma (end of boil)	Mosaic	15 g	15 min	11.1 %
Whirlpool	Simcoe	15 g	0 min	13.2 %
Whirlpool	Mosaic	15 g	0 min	10 %
Dry Hop	Simcoe	30 g	0 day(s)	13.2 %
Dry Hop	Mosaic	30 g	0 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis