

Sky Valley

- Gravity **11.9 BLG**
- ABV ---
- IBU **62**
- SRM **5.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.8 kg (95%) | 85 % | 7 |
| Grain | Carahell | 0.2 kg (5%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Centennial | 8 g | 60 min | 8.5 % |
| Boil | Amarillo | 6 g | 60 min | 9.5 % |
| Boil | Simcoe | 8 g | 60 min | 11.4 % |
| Boil | Cascade | 5 g | 30 min | 6.7 % |
| Boil | Citra | 5 g | 30 min | 13.5 % |
| Boil | Centennial | 5 g | 30 min | 8.5 % |
| Boil | Citra | 5 g | 20 min | 13.5 % |
| Boil | Cascade | 5 g | 20 min | 6.7 % |
| Boil | Centennial | 5 g | 20 min | 8.5 % |
| Aroma (end of boil) | Citra | 5 g | 10 min | 13.5 % |
| Aroma (end of boil) | Simcoe | 5 g | 10 min | 11.4 % |
| Aroma (end of boil) | Amarillo | 6 g | 10 min | 9.5 % |
| Aroma (end of boil) | cascade | 5 g | 5 min | 6.7 % |
| Aroma (end of boil) | Simcoe | 5 g | 5 min | 11.4 % |

| | | | | |
|---------------------|------------|------|----------|--------|
| Boil | citra | 5 g | 5 min | 13.5 % |
| Aroma (end of boil) | Centennial | 5 g | 5 min | 8.5 % |
| Aroma (end of boil) | Cascade | 4 g | 0 min | 6.7 % |
| Boil | Citra | 4 g | 0 min | 13.5 % |
| Boil | Simcoe | 4 g | 0 min | 11.4 % |
| Dry Hop | Citra | 10 g | 7 day(s) | 13.5 % |
| Dry Hop | Centennial | 10 g | 7 day(s) | 8.5 % |
| Dry Hop | Simcoe | 10 g | 7 day(s) | 11.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.4 g | Safale |