

# 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