

The Dealer American Pale Ale TEST

- Gravity **12.1 BLG**
- ABV ---
- IBU **29**
- SRM **4.3**
- 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 **30.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.1 kg (71.9%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.8 kg (14%) | 85 % | 3 |
| Grain | Viking malt słód Monachijski typ I | 0.4 kg (7%) | 79 % | 16 |
| Grain | Viking malt Wiedeński | 0.4 kg (7%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 15.5 % |
| Whirlpool | Izabella | 28 g | --- | 5.1 % |
| Whirlpool | Simcoe | 28 g | --- | 13.2 % |
| Dry Hop | Magnum | 43 g | 7 day(s) | 13.5 % |
| Dry Hop | Izabella | 42 g | 7 day(s) | 5.1 % |
| Dry Hop | Simcoe | 40 g | 7 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|-------|--------|------------|
| FM54 Gorączka kalifornijska | Ale | Slant | 500 ml | --- |