

X - American Pale Ale - 37

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **5.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **1 min**
- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **75C**
- Keep mash **60 min** at **100C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (80%) | 80 % | 5 |
| Grain | Carahell | 1 kg (20%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Mosaic | 20 g | 50 min | 10 % |
| Aroma (end of boil) | Mosaic | 20 g | 1 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|--------|----------|------------|
| Wyeast - 1450 | Ale | Liquid | 0.125 ml | --- |