

# AMERICAN ALE

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **4**
- 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 **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (90.9%)	82 %	4
Grain	Viking Wheat Malt	0.25 kg (4.5%)	83 %	5
Grain	Słód owsiany Fawcett	0.25 kg (4.5%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	30 min	11 %
Aroma (end of boil)	Citra	50 g	1 min	12 %
Aroma (end of boil)	Talus	50 g	1 min	9.3 %
Dry Hop	Cryo Mosaic	25 g	2 day(s)	21.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock T	1 g	Boil	5 min

Water Agent	Gips Piwowarski	3 g	Mash	60 min
Water Agent	Witamina C	4 g	Bottling	---