

# Amer Pale Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **19**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **15 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **66.2C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (77.8%)	80 %	5
Grain	Briess - Wheat Malt, White	0.5 kg (11.1%)	75 %	2
Adjunct	Płatki owsiane	0.5 kg (11.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Columbus/Tomahawk/Zeus	5 g	60 min	15.5 %
Boil	Magnum	6 g	60 min	12 %
Boil	Amarillo	5 g	15 min	9.8 %
Whirlpool	Citra	5 g	20 min	12 %
Whirlpool	Cascade	5 g	20 min	8.3 %
Whirlpool	Amarillo	5 g	20 min	9.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Notes

- starter z 1,5 l us-05  
*May 3, 2025, 3:41 PM*