

# APANPIJE?

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (37.7%)	81 %	4
Grain	Strzegom Pale Ale	2 kg (37.7%)	79 %	6
Grain	Pszeniczny	1 kg (18.9%)	85 %	4
Dry Extract	Laktoza	0.3 kg (5.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	30 min	10 %
Boil	Citra	15 g	30 min	12 %
Boil	Citra	15 g	10 min	12 %
Boil	Mosaic	10 g	10 min	10 %
Boil	Citra	25 g	0 min	12 %
Boil	Mosaic	15 g	0 min	10 %
Dry Hop	Citra	25 g	2 day(s)	12 %
Dry Hop	Mosaic	15 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	110 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Zest z cytryn	15 g	Secondary	2 day(s)