

# English Apple Pie Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **9.6**
- Style **Extra Special/Strong Bitter (English 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 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **15.1 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	2 kg (32.8%)	80 %	5
Grain	Biscuit Malt	1 kg (16.4%)	79 %	45
Grain	Caramunich® typ I	0.5 kg (8.2%)	73 %	80
Grain	Oats, Flaked	0.8 kg (13.1%)	80 %	2
Grain	Rye, Flaked	0.8 kg (13.1%)	78.3 %	4
Adjunct	Sok jabłkowy	1 kg (16.4%)	10 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	60 min	7 %
Boil	Challenger	15 g	30 min	7 %
Boil	East Kent Goldings	10 g	30 min	5.1 %
Aroma (end of boil)	East Kent Goldings	15 g	5 min	5.1 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
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Spice	trawa żubrowa	5 g	Boil	10 min
Spice	cynamon - laski	5 g	Boil	10 min