

Stary Gaj #2 - APA - Browar na Wyżynie

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **6.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **6 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale Viking Malt	2.2 kg (51.2%)	79 %	8
Grain	pilzński Viking Malt	1.8 kg (41.9%)	80 %	5
Grain	bursztynowy cookie Viking Malt	0.3 kg (7%)	72 %	60

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga (PL) - granulát	5 g	60 min	12.5 %
Boil	Mosaic (USA) - granulát	10 g	30 min	10.9 %
Boil	Cascade (USA) - granulát	10 g	25 min	7.1 %
Aroma (end of boil)	Cascade (USA) - granulát	20 g	7 min	7.1 %
Dry Hop	Mosaic (USA) - granulát	20 g	3 day(s)	10.9 %
Dry Hop	Cascade (USA) - granulát	20 g	3 day(s)	7.1 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	500 ml	FM