

MAY APA Vol 2

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **32**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (33.3%)	80 %	6
Grain	wiedeński viking malt	2 kg (33.3%)	80 %	9
Grain	fiński golden ale viking malt	1 kg (16.7%)	80 %	9
Grain	Płatki pszeniczne	0.2 kg (3.3%)	85 %	3
Grain	Pilzneński	0.8 kg (13.3%)	81 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	15 min	13.3 %
Boil	Citra	20 g	40 min	14.2 %
Boil	Lublin (Lubelski)	10 g	50 min	4.3 %
Boil	Jarrylo	10 g	5 min	14.1 %
Dry Hop	Citra	15 g	7 day(s)	14.2 %
Dry Hop	Polaris	20 g	7 day(s)	17.1 %
Dry Hop	Jarrylo	10 g	7 day(s)	14.1 %

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	4 g	Mash	60 min
Fining	mech irlandzki	4 g	Boil	60 min
Flavor	pędy sosny (świeże)	600 g	Boil	30 min

Notes

- 30.04.18 warzenie słabe odparowanie (brzeczka nastawna 27L)
200g glukozy 05.05.18
08.05.18 przełane na cicha
14.05.18 butelka 200g glukozy

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

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