May Day APA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **53**
- SRM **5.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg *(69.6%)*	79 %	6
Grain	Pszeniczny	1 kg *(17.4%)*	85 %	4
Grain	Słód owsiany Fawcett	0.5 kg *(8.7%)*	61 %	5
Grain	Melanoiden Malt	0.25 kg *(4.3%)*	80 %	39

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	60 min	11.8 %
Boil	Centennial	15 g	20 min	9.7 %
Aroma (end of boil)	Centennial	80 g	5 min	9.7 %
Dry Hop	Mosaic	75 g	7 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove's Jack Liberty Bell Ale	Ale	Dry	10 g	---