# Y.M.C.A.

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **42**
- SRM **3.7**
- Style **American 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 **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **79 C**, Time **5 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **79C**
- Sparge using **16.3 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 | 3 kg *(60%)* | 80 % | 5 |
| Grain | Weyermann - Carapils | 1 kg *(20%)* | 78 % | 4 |
| Grain | Wheat, Flaked | 0.5 kg *(10%)* | 77 % | 4 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg *(10%)* | 76.1 % | 0 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Citra | 5 g | 60 min | 12 % |
| Aroma (end of boil) | Citra | 25 g | 15 min | 12 % |
| Aroma (end of boil) | Citra | 40 g | 10 min | 12 % |
| Dry Hop | Citra | 45 g | 4 day(s) | 12 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

## Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|

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

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|---|---|---|---|---|
| Flavor | pulpa z marakui | 500 g | Secondary | 4 day(s) |