

APA FM52

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **68**
- SRM **6.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 2.7 kg (47.4%) | 79 % | 16 |
| Grain | Simpsons - Maris Otter | 1 kg (17.5%) | 81 % | 6 |
| Grain | Viking Pale Ale malt | 2 kg (35.1%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|-----------|------------|
| Boil | Mosaic | 30 g | 60 min | 10 % |
| Boil | Chinook | 15 g | 60 min | 13 % |
| Boil | Chinook | 15 g | 30 min | 13 % |
| Aroma (end of boil) | Amarillo | 30 g | 5 min | 9.5 % |
| Dry Hop | Amarillo | 30 g | 14 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 100 ml | Fermentum Mobile |