

# Apple Pie Ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **9**
- SRM **4.2**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **15.2 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (52.6%)	85 %	7
Grain	Weyermann pszeniczny jasny	1 kg (26.3%)	80 %	6
Grain	Płatki owsiane	0.5 kg (13.2%)	60 %	3
Grain	Słód owsiany Fawcett	0.3 kg (7.9%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	60 min	4 %
Boil	Lublin (Lubelski)	10 g	30 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Boil	10 min

Flavor	Sok z jabłek	3000 g	Secondary	7 day(s)
Spice	Cynamon	20 g	Boil	10 min