

# ANAPANANA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **41**
- SRM **12.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **31 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **24.9 liter(s)** of **76C** water or to achieve **39.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (49%)	80 %	5
Grain	Płatki owsiane	0.4 kg (5.6%)	85 %	3
Grain	Carafa II	0.25 kg (3.5%)	70 %	812
Grain	Strzegom Pilzneński	3 kg (42%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Magnum	20 g	60 min	5.9 %
Boil	Horizon	44 g	30 min	12.9 %
Boil	Slavyanka	17 g	30 min	5.5 %
Aroma (end of boil)	Simcoe	18 g	5 min	13.2 %
Dry Hop	Styrian Cardinal	30 g	7 day(s)	9.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

## Extras

Type	Name	Amount	Use for	Time
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Flavor	zest cytryna	15 g	Secondary	7 day(s)
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## Notes

- Warka podzielona na dwa tanki:
  1. 21 litrów - zest cytrynowy jw. (2 dni w spirytusie przed zadaniem do warki) + chmiel jw.
  2. 10 litrów - drożdże S-33 (5g) + sok owocowy 0,5l Herbapol (cicha)

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