

Apa na majówkę

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **74 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **74C**
- Keep mash **5 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (73.1%)	80 %	5
Grain	Strzegom Pszeniczny	0.52 kg (9.5%)	81 %	6
Grain	Płatki owsiane	0.5 kg (9.1%)	60 %	3
Grain	Słód owsiany Fawcett	0.25 kg (4.6%)	61 %	5
Grain	Acid Malt	0.2 kg (3.7%)	65 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Citra	20 g	60 min	12.4 %
Boil	Iunga	20 g	30 min	11.5 %
Whirlpool	Galaxy	20 g	10 min	15 %
Whirlpool	Citra	20 g	10 min	12.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	150 ml	Lallemand

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	5 g	Mash	60 min
Flavor	skorka pomarańczy	30 g	Boil	10 min
Fining	whirfloc	2.5 g	Boil	7 min