

EPA! EPA!

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **43**
- SRM **5.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **28.7 liter(s)**

Steps

- Temp **58 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.3 liter(s)** of strike water to **63.4C**
- Add grains
- Keep mash **10 min** at **58C**
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1.2 kg (18.8%)	79 %	10
Grain	Viking Pale Ale malt	3.6 kg (56.5%)	80 %	5
Grain	Pszeniczny	1.25 kg (19.6%)	85 %	4
Grain	Melanoiden Malt	0.32 kg (5%)	80 %	39

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Enigma (AUS)	20 g	20 min	17.2 %
Aroma (end of boil)	Enigma (AUS)	15 g	12 min	17.2 %
Aroma (end of boil)	Enigma (AUS)	15 g	7 min	17.2 %
Aroma (end of boil)	Enigma (AUS)	25 g	3 min	17.2 %
Aroma (end of boil)	Enigma (AUS)	25 g	0 min	17.2 %
Dry Hop	Enigma (AUS)	50 g	7 day(s)	17.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Slant	1000 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min