

# Lady June Polish APA EXP- 2 Sinngle Hop

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **11**
- SRM **3.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **70 C**, Time **70 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **70 min** at **70C**
- Keep mash **15 min** at **76C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (90%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (10%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	EXP-2	20 g	15 min	10 %
Whirlpool	EXP-2	50 g	0 min	10 %
Dry Hop	EXP-2	100 g	6 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	200 ml	Danstar

## Extras

Type	Name	Amount	Use for	Time
Water Agent	NaCl	7 g	Mash	90 min
Fining	Whirfloc	0.5 g	Boil	5 min