

## May Day APA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **53**
- SRM **5.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (69.6%)	79 %	6
Grain	Pszeniczny	1 kg (17.4%)	85 %	4
Grain	Słód owsiany Fawcett	0.5 kg (8.7%)	61 %	5
Grain	Melanoiden Malt	0.25 kg (4.3%)	80 %	39

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	60 min	11.8 %
Boil	Centennial	15 g	20 min	9.7 %
Aroma (end of boil)	Centennial	80 g	5 min	9.7 %
Dry Hop	Mosaic	75 g	7 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove's Jack Liberty Bell Ale	Ale	Dry	10 g	---