

# 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 |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |              |      |           |          |
|--------|--------------|------|-----------|----------|
| Flavor | zest cytryna | 15 g | Secondary | 7 day(s) |
|--------|--------------|------|-----------|----------|

## 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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