

APANPIJE?

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **3.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|-------------------|---------------|-------|-----|
| Grain | Pilzneński | 2 kg (37.7%) | 81 % | 4 |
| Grain | Strzegom Pale Ale | 2 kg (37.7%) | 79 % | 6 |
| Grain | Pszeniczny | 1 kg (18.9%) | 85 % | 4 |
| Dry Extract | Laktoza | 0.3 kg (5.7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Mosaic | 10 g | 30 min | 10 % |
| Boil | Citra | 15 g | 30 min | 12 % |
| Boil | Citra | 15 g | 10 min | 12 % |
| Boil | Mosaic | 10 g | 10 min | 10 % |
| Boil | Citra | 25 g | 0 min | 12 % |
| Boil | Mosaic | 15 g | 0 min | 10 % |
| Dry Hop | Citra | 25 g | 2 day(s) | 12 % |
| Dry Hop | Mosaic | 15 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 110 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|-----------|----------|
| Flavor | Zest z cytryn | 15 g | Secondary | 2 day(s) |