

Apple Pie Ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **9**
- SRM **4.2**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2 kg (52.6%) | 85 % | 7 |
| Grain | Weyermann pszeniczny jasny | 1 kg (26.3%) | 80 % | 6 |
| Grain | Płatki owsiane | 0.5 kg (13.2%) | 60 % | 3 |
| Grain | Słód owsiany Fawcett | 0.3 kg (7.9%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 10 g | 60 min | 4 % |
| Boil | Lublin (Lubelski) | 10 g | 30 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale | Dry | 11 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | Laktoza | 500 g | Boil | 10 min |

| | | | | |
|--------|--------------|--------|-----------|----------|
| Flavor | Sok z jabłek | 3000 g | Secondary | 7 day(s) |
| Spice | Cynamon | 20 g | Boil | 10 min |