

#41 Tomek na tropach APY

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **39**
- SRM **10.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **23.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	4.25 kg (100%)	70.5 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado US 2017	10 g	60 min	12.9 %
Boil	El Dorado US 2017	10 g	30 min	12.9 %
Boil	Huell Melon DE 2017	10 g	30 min	6.8 %
Aroma (end of boil)	El Dorado US 2017	10 g	10 min	12.9 %
Aroma (end of boil)	Huell Melon DE 2017	10 g	10 min	6.8 %
Dry Hop	El Dorado US 2017	70 g	5 day(s)	12.9 %
Dry Hop	Huell Melon DE 2017	30 g	5 day(s)	6.8 %
Dry Hop	Mosaic US 2017	50 g	5 day(s)	10.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	15 ml	Fermentum Mobile
FM55 Zielone Wzgórze	Ale	Liquid	15 ml	Fermentum Mobile

Notes

- Podział warki na dwie - i po połowie drożdży do każdej.
May 12, 2019, 11:46 AM