

## APA FM52

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **68**
- SRM **6.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2.7 kg (47.4%)	79 %	16
Grain	Simpsons - Maris Otter	1 kg (17.5%)	81 %	6
Grain	Viking Pale Ale malt	2 kg (35.1%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	10 %
Boil	Chinook	15 g	60 min	13 %
Boil	Chinook	15 g	30 min	13 %
Aroma (end of boil)	Amarillo	30 g	5 min	9.5 %
Dry Hop	Amarillo	30 g	14 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	100 ml	Fermentum Mobile