

APA'N Ananas

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM ---
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	3.4 kg (100%)	80 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	60 min	13.1 %
Boil	Equinox	10 g	10 min	13.1 %
Aroma (end of boil)	Equinox	10 g	1 min	13.1 %
Whirlpool	Falconer's Flight	60 g	0 min	12 %
Dry Hop	Falconer's Flight	30 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	30 ml	Fermentis
Safale S-33	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	ananas	4000 g	Secondary	10 day(s)

Notes

- po 9 dniach fermentacji burzliwe poszly 4kg drobno posiekanego ananasa i lyzka gestwy us-05.
Temperatura 24 stopnie
May 20, 2018, 3:42 PM