

## MAY APA Vol 2

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **32**
- SRM **4.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (33.3%)	80 %	6
Grain	wiedeński viking malt	2 kg (33.3%)	80 %	9
Grain	fiński golden ale viking malt	1 kg (16.7%)	80 %	9
Grain	Płatki pszeniczne	0.2 kg (3.3%)	85 %	3
Grain	Pilzneński	0.8 kg (13.3%)	81 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	15 min	13.3 %
Boil	Citra	20 g	40 min	14.2 %
Boil	Lublin (Lubelski)	10 g	50 min	4.3 %
Boil	Jarrylo	10 g	5 min	14.1 %
Dry Hop	Citra	15 g	7 day(s)	14.2 %
Dry Hop	Polaris	20 g	7 day(s)	17.1 %
Dry Hop	Jarrylo	10 g	7 day(s)	14.1 %

### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	4 g	Mash	60 min
Fining	mech irlandzki	4 g	Boil	60 min
Flavor	pędy sosny (świeże)	600 g	Boil	30 min

### Notes

- 30.04.18 warzenie słabe odparowanie ( brzczka nastawna 27L)  
200g glukozy 05.05.18  
08,05,18 przelane na cicha  
14.05.18 butelka 200g glukozy

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