

May Day APA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **53**
- SRM **5.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (69.6%) | 79 % | 6 |
| Grain | Pszeniczny | 1 kg (17.4%) | 85 % | 4 |
| Grain | Słód owsiany Fawcett | 0.5 kg (8.7%) | 61 % | 5 |
| Grain | Melanoiden Malt | 0.25 kg (4.3%) | 80 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Mosaic | 25 g | 60 min | 11.8 % |
| Boil | Centennial | 15 g | 20 min | 9.7 % |
| Aroma (end of boil) | Centennial | 80 g | 5 min | 9.7 % |
| Dry Hop | Mosaic | 75 g | 7 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------------|------|------|--------|------------|
| Mangrove's Jack Liberty Bell Ale | Ale | Dry | 10 g | --- |