

Stary Gaj #2 - APA - Browar na Wyżynie

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **6.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **6 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | pale ale Viking Malt | 2.2 kg (51.2%) | 79 % | 8 |
| Grain | pilzński Viking Malt | 1.8 kg (41.9%) | 80 % | 5 |
| Grain | bursztynowy cookie Viking Malt | 0.3 kg (7%) | 72 % | 60 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------------|--------|----------|------------|
| Boil | Junga (PL) - granulát | 5 g | 60 min | 12.5 % |
| Boil | Mosaic (USA) - granulát | 10 g | 30 min | 10.9 % |
| Boil | Cascade (USA) - granulát | 10 g | 25 min | 7.1 % |
| Aroma (end of boil) | Cascade (USA) - granulát | 20 g | 7 min | 7.1 % |
| Dry Hop | Mosaic (USA) - granulát | 20 g | 3 day(s) | 10.9 % |
| Dry Hop | Cascade (USA) - granulát | 20 g | 3 day(s) | 7.1 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|-------------|-------------|---------------|-------------------|
| FM54 Gorączka kalifornijska | Ale | Slant | 500 ml | FM |