

# STARTER FM52 APA

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **74**
- SRM **6.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	MARIS OTTER	1 kg (20%)	--- %	6
Grain	Weyermann - Pale Ale Malt	2 kg (40%)	85 %	7
Grain	Monachijski	2 kg (40%)	80 %	16

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile

WARKA JAKO STARTER DLA DROŻDZY