

APA Pszenica amer 04-03-2023

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **51**
- SRM **7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **77 C**, Time **2 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **2 min** at **77C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Pszeniczny | 4 kg (50%) | 85 % | 4 |
| Grain | Abbey Castle | 1 kg (12.5%) | 80 % | 45 |
| Grain | Briess - Pale Ale Malt | 2 kg (25%) | 80 % | 7 |
| Grain | Pilzneński | 1 kg (12.5%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 60 min | 15.7 % |
| Boil | Chinook | 48 g | 30 min | 11 % |
| Boil | Cascade | 35 g | 10 min | 5.5 % |
| Boil | Cascade PL | 15 g | 10 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| us05 | Ale | Slant | 100 ml | --- |

Notes

- 2022-06-16
Dec 6, 2017, 2:15 PM