

# APA PWZ4

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **37**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilzeński STRZEGOM	3.5 kg (72.9%)	85 %	4
Grain	Briess - Carapils Malt	0.2 kg (4.2%)	74 %	3
Grain	Słód pszeniczny Bestmalz	1 kg (20.8%)	82 %	5
Grain	cara 30	0.1 kg (2.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Cascade PL	10 g	15 min	5.2 %
Boil	Cascade PL	20 g	5 min	5.2 %
Whirlpool	Cascade PL	30 g	10 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	100 ml	White Labs