

# Panaceum APA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **45**
- SRM **4.9**
- 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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (44.4%)	79 %	6
Grain	Strzegom Wiedeński	2 kg (44.4%)	79 %	10
Grain	Słód pszeniczny Bestmalz	0.5 kg (11.1%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Citra	25 g	30 min	12 %
Whirlpool	Citra	30 g	---	12 %
Whirlpool	Mosaic	20 g	---	10 %
Dry Hop	Citra	30 g	7 day(s)	12 %
Dry Hop	Mosaic	30 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis