

## S APA z pszenicą

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **35**
- SRM **5.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **37.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.7%)	80 %	5
Grain	Carahell	0.5 kg (6.7%)	77 %	26
Grain	Strzegom Pszeniczny	2 kg (26.7%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	30 min	15.5 %
Aroma (end of boil)	Citra	50 g	0 min	12 %
Dry Hop	Citra	100 g	3 day(s)	12 %
Boil	Columbus/Tomahawk/Zeus	20 g	5 min	15.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

### Notes

- Przepis własny  
*Apr 9, 2020, 8:54 AM*