

# APA Przemek

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **35**
- SRM **5.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (82.6%)	81 %	3.2
Grain	Melanoiden Malt	0.5 kg (9.2%)	80 %	70
Grain	Weyermann - Carapils	0.3 kg (5.5%)	78 %	4.5
Grain	Pszeniczny	0.15 kg (2.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	15 g	60 min	14.5 %
Boil	Galaxy	30 g	10 min	14.5 %
Whirlpool	Galaxy	55 g	0 min	14.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us04	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowaski	4 g	Mash	60 min