

APA Pszenica amer

- Gravity **13.1 BLG**
- ABV ---
- IBU **30**
- SRM **5.9**
- Style **American Wheat or Rye Beer**

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 **30.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Pszeniczny | 3 kg (46.2%) | 85 % | 4 |
| Grain | Briess - Pale Ale Malt | 3 kg (46.2%) | 80 % | 7 |
| Grain | Abbey Malt Weyermann | 0.5 kg (7.7%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Chinook | 20 g | 60 min | 13 % |
| Boil | Jarrylo | 20 g | 6 min | 15 % |
| Whirlpool | Jarrylo | 30 g | --- | 15 % |
| Whirlpool | Chinook | 20 g | --- | 13 % |
| Dry Hop | Chinook | 50 g | --- | 13 % |
| Dry Hop | Jarrylo | 50 g | --- | 15 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Flavor | Płatki pszeniczne | 400 g | Mash | 60 min |