

# Pszeniczna APA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **38**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (40.9%)	81 %	4
Grain	Płatki owsiane	1 kg (9.1%)	60 %	3
Grain	Pszeniczny	4.5 kg (40.9%)	85 %	4
Grain	Strzegom Karmel 30	1 kg (9.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	experimental 09326	50 g	30 min	4.8 %
Boil	Hallertau Blanc	40 g	25 min	9.3 %
Boil	Hallertau Blanc	60 g	15 min	9.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand
Safale WB-06	Ale	Dry	11.5 g	Safale

## Notes

- Coobra CB5  
50 st - włożenie złoża  
70 st - 99min  
78 - 20 min  
80 - 15 min  
Wysładzanie  
Gotowanie 45min chmielenie w.w

Fermentacja  
WB-06 - temp podwyższona, pokół około 25 st  
Verdant IPA - 18 st  
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