

## APA-Wheat

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **40**
- SRM **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)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal jasny	1.7 kg (50%)	90 %	26
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (50%)	90 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	20 g	60 min	15.8 %
Boil	Cascade	20 g	10 min	7.1 %
Aroma (end of boil)	Cascade	10 g	0 min	7.1 %

### Yeasts

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