

## wheat apa

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **40**
- SRM **10.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	3.4 kg (85%)	81 %	35
Dry Extract	superjasny ekstrakt	0.6 kg (15%)	100 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Chinook	10 g	30 min	12.8 %
Boil	Simcoe	10 g	20 min	13.2 %
Boil	Citra	12 g	10 min	14.2 %
Aroma (end of boil)	Simcoe	10 g	5 min	13.2 %
Aroma (end of boil)	Simcoe	20 g	0 min	13.2 %
Dry Hop	Centennial	50 g	4 day(s)	9.7 %

### Yeasts

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