

# APA Palmer

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **33**
- SRM **5.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.8 liter(s)**

## Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 2.5 kg (84.7%)  | 80 %  | 5   |
| Grain | Monachijski                | 0.35 kg (11.9%) | 80 %  | 16  |
| Grain | Karmelowy 50 - Viking Malt | 0.1 kg (3.4%)   | 79 %  | 50  |

## Hops

| Use for   | Name       | Amount  | Time   | Alpha acid |
|-----------|------------|---------|--------|------------|
| Boil      | Centennial | 12.71 g | 30 min | 10.5 %     |
| Boil      | Cascade PL | 16.58 g | 15 min | 5.2 %      |
| Whirlpool | Cascade PL | 16.58 g | 15 min | 5.2 %      |

## Yeasts

| Name                 | Type | Form   | Amount   | Laboratory       |
|----------------------|------|--------|----------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 22.11 ml | Fermentum Mobile |