

APA Przemek

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **35**
- SRM **5.7**
- Style **American Pale Ale**

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 **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 4.5 kg (82.6%) | 81 % | 3.2 |
| Grain | Melanoiden Malt | 0.5 kg (9.2%) | 80 % | 70 |
| Grain | Weyermann - Carapils | 0.3 kg (5.5%) | 78 % | 4.5 |
| Grain | Pszeniczny | 0.15 kg (2.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil | Galaxy | 15 g | 60 min | 14.5 % |
| Boil | Galaxy | 30 g | 10 min | 14.5 % |
| Whirlpool | Galaxy | 55 g | 0 min | 14.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us04 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | gips piwowaski | 4 g | Mash | 60 min |