

# 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