

# APA Pszenica amer 04-03-2023

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **51**
- SRM **7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **77 C**, Time **2 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **2 min** at **77C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4 kg (50%)	85 %	4
Grain	Abbey Castle	1 kg (12.5%)	80 %	45
Grain	Briess - Pale Ale Malt	2 kg (25%)	80 %	7
Grain	Pilzneński	1 kg (12.5%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.7 %
Boil	Chinook	48 g	30 min	11 %
Boil	Cascade	35 g	10 min	5.5 %
Boil	Cascade PL	15 g	10 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Slant	100 ml	---

## Notes

- 2022-06-16  
Dec 6, 2017, 2:15 PM