

# Wheat APA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **49**
- SRM **29.4**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy pszeniczny	1.7 kg (50%)	84 %	30
Liquid Extract	WES ekstrakt słodowy bursztynowy	1.7 kg (50%)	84 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Galaxy	10 g	1 min	15 %
Boil	Galaxy	10 g	5 min	15 %
Boil	Galaxy	10 g	15 min	15 %
Boil	Marynka	20 g	30 min	6 %
Boil	Marynka	20 g	45 min	6 %
Boil	Marynka	20 g	60 min	6 %

## Yeasts

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