

## APA #5 wizytator

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **99**
- SRM **3.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.4 kg (65.4%)	80 %	5
Grain	Pszeniczny	0.4 kg (7.7%)	85 %	4
Grain	Pilznieński	1 kg (19.2%)	81 %	4
Grain	Płatki pszeniczne	0.4 kg (7.7%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	60 min	11.2 %
Whirlpool	Citra	50 g	50 min	12 %
Whirlpool	Simcoe	50 g	50 min	13.2 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---