

# APA Pszenica amer

- Gravity **13.1 BLG**
- ABV ---
- IBU **30**
- SRM **5.9**
- Style **American Wheat or Rye Beer**

## 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 **30.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (46.2%)	85 %	4
Grain	Briess - Pale Ale Malt	3 kg (46.2%)	80 %	7
Grain	Abbey Malt Weyermann	0.5 kg (7.7%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Jarrylo	20 g	6 min	15 %
Whirlpool	Jarrylo	30 g	---	15 %
Whirlpool	Chinook	20 g	---	13 %
Dry Hop	Chinook	50 g	---	13 %
Dry Hop	Jarrylo	50 g	---	15 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki pszeniczne	400 g	Mash	60 min