

# APA z Pszenicą

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **42**
- SRM **4.1**
- Style **American Pale Ale**

## 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)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.5 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **14.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.08 kg (83.6%)	79 %	5
Grain	Strzegom Pszeniczny	0.8 kg (16.4%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	50 min	12.8 %
Boil	Chinook	10 g	25 min	12.8 %
Aroma (end of boil)	Amarillo	10 g	18 min	8.8 %
Aroma (end of boil)	Equinox	10 g	13 min	13.4 %
Aroma (end of boil)	Citra	10 g	8 min	13.5 %
Aroma (end of boil)	MIX	15 g	2 min	12.1 %

## Yeasts

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