

Panaceum APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **45**
- SRM **4.9**
- 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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2 kg (44.4%) | 79 % | 6 |
| Grain | Strzegom Wiedeński | 2 kg (44.4%) | 79 % | 10 |
| Grain | Słód pszeniczny Bestmalz | 0.5 kg (11.1%) | 82 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Citra | 15 g | 60 min | 12 % |
| Boil | Citra | 25 g | 30 min | 12 % |
| Whirlpool | Citra | 30 g | --- | 12 % |
| Whirlpool | Mosaic | 20 g | --- | 10 % |
| Dry Hop | Citra | 30 g | 7 day(s) | 12 % |
| Dry Hop | Mosaic | 30 g | 7 day(s) | 10 % |

Yeasts

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