

# Wielozbożowe APA

- Gravity **12.9 BLG**
- ABV ---
- IBU **26**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (62.5%)	82 %	4
Grain	Viking Wheat Malt	0.5 kg (10.4%)	83 %	5
Grain	Płatki owsiane	0.4 kg (8.3%)	85 %	3
Grain	Rye, Flaked	0.8 kg (16.7%)	78.3 %	4
Grain	Karmelowy Jasny 30EBC	0.1 kg (2.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Amarillo	10 g	20 min	9.5 %
Aroma (end of boil)	Amarillo	15 g	5 min	9.5 %
Aroma (end of boil)	Cascade	15 g	5 min	6 %
Whirlpool	Cascade	10 g	15 min	6 %
Whirlpool	Amarillo	10 g	15 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Herb	Trawa cytrynowa	20 g	Boil	5 min
Fining	Whirfloc	0.5 g	Boil	5 min