

## APA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **29**
- SRM ---
- 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)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (50%)	80 %	---
Liquid Extract	Bruntal Pale Ale	1.7 kg (50%)	80 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	60 min	12.8 %
Boil	Chinook	5 g	20 min	12.8 %
Aroma (end of boil)	Chinook	4 g	15 min	12.8 %
Aroma (end of boil)	Cascade	4 g	15 min	6.9 %
Aroma (end of boil)	Citra	4 g	15 min	14.2 %
Aroma (end of boil)	Chinook	4 g	10 min	12.8 %
Aroma (end of boil)	Cascade	4 g	10 min	6.9 %
Aroma (end of boil)	Citra	4 g	10 min	14.2 %
Aroma (end of boil)	Chinook	4 g	5 min	12.8 %
Aroma (end of boil)	Cascade	4 g	5 min	6.9 %
Aroma (end of boil)	Citra	4 g	5 min	14.2 %
Aroma (end of boil)	Chinook	4 g	1 min	12.8 %
Aroma (end of boil)	Cascade	4 g	1 min	6.9 %
Aroma (end of boil)	Citra	4 g	1 min	14.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
wb-05	Ale	Dry	10 g	---