

## APA

---

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **37**
- SRM **4.4**
- Style **American Pale Ale**

### 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)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (73.9%)	80 %	8
Liquid Extract	WES ekstrakt słodowy jasny	1.2 kg (26.1%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.8 %
Boil	Mandarina Bavaria	25 g	25 min	7.6 %
Boil	Mandarina Bavaria	30 g	10 min	7.6 %
Dry Hop	Mandarina Bavaria	45 g	5 day(s)	7.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale