

## APA 22 luty 2018

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **39**
- SRM **12.2**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	3.4 kg (54.7%)	81 %	26
Liquid Extract	Bruntal Pale Ale	1.7 kg (27.3%)	80 %	35
Liquid Extract	Bruntal	0.56 kg (9%)	81 %	26
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	0.56 kg (9%)	80 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	14.4 %
Boil	Columbus/Tomahawk/Zeus	13.3 g	30 min	14.4 %
Boil	Cascade	6 g	10 min	6 %
Boil	Chinook	6 g	10 min	13 %
Boil	Citra	6 g	10 min	12 %
Aroma (end of boil)	Cascade	10 g	1 min	6 %
Dry Hop	Citra	10 g	7 day(s)	12 %
Dry Hop	Chinook	10 g	7 day(s)	13 %