

## Apa #26

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **40**
- SRM **3.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Sugar	cukier	1 kg (31.4%)	100 %	0
Liquid Extract	WES ekstrakt słodowy jasny	2 kg (62.9%)	81 %	15
Sugar	refermentacja	0.18 kg (5.7%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	33 g	60 min	9 %
Boil	Centennial	15 g	8 min	9 %
Boil	Centennial	15 g	2 min	9 %
Whirlpool	Centennial	15 g	20 min	9 %
Dry Hop	Centennial	30 g	4 day(s)	9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Coopers	Ale	Slant	200 ml	---