

## APA

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **9.9**
- 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	WES ekstrakt słodowy jasny	2.5 kg (71.4%)	80 %	45
Sugar	cukier	1 kg (28.6%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	9 %
Aroma (end of boil)	Cascade PL	20 g	10 min	5.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	20 ml	Fermentum Mobile