

## APA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **43**
- SRM **6.5**

### 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 | Coopers LME - Amber | 1.7 kg (53.1%) | 78 %  | 32  |
| Sugar          | Glukoza             | 1.5 kg (46.9%) | 100 % | 2   |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Citra | 35 g   | 45 min | 12 %       |

### Yeasts

| Name      | Type | Form | Amount | Laboratory |
|-----------|------|------|--------|------------|
| BrewGO-02 | Ale  | Dry  | 10 g   | Browin     |