

## APA ekstrakty + mini zacieranie

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **35**
- SRM **10.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **26.3 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.8 liter(s)**
- Total mash volume **2.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	3.3 kg (68.8%)	80 %	35
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	0.9 kg (18.8%)	75 %	20
Grain	Pilzneński	0.3 kg (6.3%)	60 %	4
Grain	Płatki owsiane	0.3 kg (6.3%)	50 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	12 g	45 min	13 %
Aroma (end of boil)	Amarillo	10 g	25 min	7.7 %
Boil	Columbus/Tomahawk/Zeus	6 g	45 min	15.1 %
Boil	Chinook	7 g	45 min	12.1 %
Dry Hop	Citra	10 g	7 day(s)	12 %
Dry Hop	Amarillo	10 g	7 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis