

## APA2

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **90**
- SRM **9.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **25.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (81%)	80 %	35
Sugar	Cukier	0.8 kg (19%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10 %
Boil	Citra	25 g	60 min	12 %
Boil	Mosaic	30 g	15 min	10 %
Boil	Mosaic	20 g	5 min	10 %
Dry Hop	Citra	25 g	6 day(s)	12 %
Dry Hop	Mosaic	30 g	6 day(s)	10 %
Boil	lunga	20 g	60 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	Fermentis