

## APA2 by Sqymon

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **39**
- SRM **8.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	1.7 kg (50%)	80 %	35
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (50%)	81 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	12.9 %
Aroma (end of boil)	Citra	20 g	5 min	13.9 %
Aroma (end of boil)	Mosaic	20 g	5 min	12.9 %
Dry Hop	Amarillo	30 g	3 day(s)	9.5 %

### Yeasts

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