

## Apka na ekstrakcie

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- Gravity **12.4 BLG**
- ABV ---
- IBU **64**
- SRM **8.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

### Fermentables

| Type           | Name         | Amount         | Yield | EBC |
|----------------|--------------|----------------|-------|-----|
| Liquid Extract | Bruntal      | 2.2 kg (64.7%) | 81 %  | 26  |
| Sugar          | Invert Sugar | 1.2 kg (35.3%) | 100 % | 0   |

### Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Amarillo | 30 g   | 70 min   | 9.5 %      |
| Boil                | Citra    | 30 g   | 25 min   | 12 %       |
| Aroma (end of boil) | Amarillo | 20 g   | 3 min    | 9.5 %      |
| Aroma (end of boil) | Cascade  | 35 g   | 1 min    | 6 %        |
| Dry Hop             | Cascade  | 25 g   | 8 day(s) | 6 %        |

### Yeasts

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

### Notes

- Wszystko ruszyło zgodnie z planem, drożdże us jak zwykle mnie nie zawiodły.  
*Dec 18, 2016, 9:36 PM*