

# Moja APA + płatki owsiane

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **35**
- SRM **9.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal jasny	1.7 kg (38.1%)	81 %	26
Liquid Extract	Bruntal Pale Ale	1.7 kg (38.1%)	80 %	35
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	0.56 kg (12.6%)	80 %	30
Adjunct	Płatki owsiane	0.5 kg (11.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	11 g	40 min	14.4 %
Boil	Columbus/Tomahawk/Zeus	11 g	30 min	14.4 %
Boil	Columbus/Tomahawk/Zeus	11 g	20 min	14.4 %
Boil	Cascade	11 g	5 min	6 %
Aroma (end of boil)	Cascade	11 g	0 min	6 %
Dry Hop	Citra	30 g	7 day(s)	12 %
Dry Hop	Cascade	11 g	7 day(s)	6 %

## Yeasts

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