

## Salamander APAv4 (APAw1)

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **29**
- SRM **13.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	4.3 kg (100%)	81 %	51

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	11.9 %
Aroma (end of boil)	Amarillo	10 g	10 min	9.1 %
Aroma (end of boil)	Citra	10 g	10 min	12.5 %
Whirlpool	Citra	20 g	0 min	12 %
Dry Hop	Amarillo	20 g	0 day(s)	9.5 %
Dry Hop	Citra	30 g	0 day(s)	1 %

### Yeasts

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

### Notes

- Fermentowane w piwniczace 17C.  
Próbowane po 2 tyg: piwo świetne, intensywny zapach cytrusów, mocna goryczka (trochę zbyt mocna?).  
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