

## #24 APA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **24**
- SRM **10.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Fermentables

| Type           | Name                              | Amount         | Yield | EBC |
|----------------|-----------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 3.4 kg (83.7%) | 80 %  | 35  |
| Grain          | Karmelowy Czerwony                | 0.33 kg (8.1%) | 75 %  | 59  |
| Sugar          | cukier                            | 0.33 kg (8.1%) | 100 % | --- |

### Hops

| Use for | Name           | Amount | Time     | Alpha acid |
|---------|----------------|--------|----------|------------|
| Boil    | Chinook        | 15 g   | 60 min   | 8.8 %      |
| Boil    | Styrian Dragon | 15 g   | 15 min   | 8.1 %      |
| Boil    | Wai-iti        | 15 g   | 15 min   | 4.1 %      |
| Boil    | Styrian Dragon | 10 g   | 5 min    | 8.1 %      |
| Boil    | Wai-iti        | 10 g   | 5 min    | 4.1 %      |
| Dry Hop | Cascade PL     | 30 g   | 4 day(s) | 7.8 %      |

### Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 20 ml  | Fermentis  |