APA z ekstraktów

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **5.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg *(46.6%)*	80 %	---
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg *(46.6%)*	80 %	30
Adjunct	laktoza	0.25 kg *(6.8%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	6 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Aroma (end of boil)	Simcoe	20 g	5 min	13.2 %
Dry Hop	Citra	10 g	5 day(s)	12 %
Dry Hop	Simcoe	10 g	5 day(s)	13.2 %
Dry Hop	Cascade	10 g	5 day(s)	6 %

Yeasts

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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.