

Pierwsze Polish APA 2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **42**
- SRM ---
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	BA Płynny Pale Ale	1.7 kg (77.3%)	--- %	---
Dry Extract	BA Suchy Jasny	0.5 kg (22.7%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	15 g	60 min	7.8 %
Aroma (end of boil)	Lunga	15 g	15 min	10.4 %
Aroma (end of boil)	Książęcy	10 g	5 min	7 %
Aroma (end of boil)	Lublin (Lubelski)	5 g	5 min	2.5 %
Aroma (end of boil)	Amora Preta	10 g	5 min	9 %
Dry Hop	Książęcy	20 g	4 day(s)	7 %
Dry Hop	Lunga	15 g	4 day(s)	10.4 %
Dry Hop	Amora Preta	10 g	4 day(s)	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5.5 g	Fermentis