

#09 APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **51**
- SRM **9.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **6 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **22.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 3.4 kg (100%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------|--------|----------|------------|
| Boil | lunga PL szyszka | 25 g | 65 min | 10.5 % |
| Boil | Chinook | 12.5 g | 27 min | 10.9 % |
| Aroma (end of boil) | Chinook | 12.5 g | 13 min | 10.9 % |
| Dry Hop | Chinook | 25 g | 4 day(s) | 10.9 % |
| Dry Hop | Mosaic | 30 g | 4 day(s) | 13.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Notes

- Świetne, zdecydowanie do powtórzenia, na lepszych drożdżach.
Jun 26, 2018, 11:23 AM