

## 5 Zbóż APA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **63**
- SRM **8.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	1.7 kg (50%)	80 %	35
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (50%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Aroma (end of boil)	Mosaic	15 g	15 min	10 %
Aroma (end of boil)	Citra	15 g	15 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Other	płatki owsiane	250 g	Boil	60 min
Other	płatki jęczmienne	250 g	Boil	60 min
Other	płatki żytnie	250 g	Boil	60 min
Other	płatki pszenne	250 g	Boil	60 min
Other	płatki ryżowe	250 g	Boil	60 min