

APA 12 BLG 20I

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **50**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pale Ale Flagon | 2 kg (55.6%) | 80 % | 5 |
| Grain | Pilzneński | 1 kg (27.8%) | 81 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (5.6%) | 75 % | 30 |
| Grain | Pszeniczny | 0.4 kg (11.1%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Lemon drop | 20 g | 60 min | 4.6 % |
| Boil | Lemon drop | 30 g | 50 min | 4.6 % |
| Boil | Centennial | 40 g | 10 min | 10.5 % |
| Dry Hop | Eureka! | 60 g | --- | 18 % |
| Dry Hop | Citra | 30 g | --- | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M15 Empire Ale | Lager | Dry | 10 g | Mangrove Jack's |