

## APA

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **40**
- SRM **72.5**
- 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	3.4 kg (100%)	80 %	621

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10 %
Boil	Cascade	20 g	20 min	6 %
Boil	Mosaic	20 g	10 min	10 %
Aroma (end of boil)	Cascade	20 g	1 min	6 %
Dry Hop	Amarillo	25 g	1 day(s)	9.5 %
Dry Hop	Amarillo	25 g	3 day(s)	9.5 %

### Yeasts

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