

# APA

- Gravity **12.6 BLG**
- ABV ---
- IBU **52**
- SRM **10.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	1.74 kg (50%)	81 %	26
Liquid Extract	Bruntal Pale Ale	1.74 kg (50%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20.55 g	60 min	12 %
Boil	Citra	10.28 g	30 min	12 %
Boil	Amarillo	20.55 g	15 min	9.5 %
Whirlpool	Cascade	10.28 g	0 min	6 %
Dry Hop	Amarillo	10.28 g	7 day(s)	9.5 %
Dry Hop	Cascade	10.28 g	7 day(s)	6 %
Dry Hop	Cascade	10.28 g	2 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.82 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	cukier	133.61 g	Bottling	---