

APA I

- Gravity **12.8 BLG**
- ABV ---
- IBU **42**
- SRM **18.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------|--------|-------|-----|
| Liquid Extract | WES jasny | 3.4 kg | 98 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Citra | 5 g | 30 min | 8 % |
| Boil | Warrior | 20 g | 60 min | 15.5 % |
| Boil | Mosaic | 25 g | 5 min | 6 % |
| Dry Hop | Citra | 25 g | 3 day(s) | 8 % |
| Dry Hop | Mosaic | 25 g | 3 day(s) | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale | Dry | 10 g | --- |