

## apa II

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- Gravity **14 BLG**
- ABV ---
- IBU **57**
- SRM **13.1**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **20.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	WES ekstrakt słodowy jasny	0 kg	100 %	---
Liquid Extract	Bruntal	3.4 kg (100%)	81 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Boil	Centennial	30 g	5 min	10.5 %
Whirlpool	Citra	30 g	15 min	12 %
Dry Hop	Summit	35 g	5 day(s)	17 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.7 g	Fermentis