

## 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  |