

## APA warka nr 36

---

- Gravity **11.4 BLG**
- ABV ---
- IBU **120**
- SRM **8.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **1 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **22.9 liter(s)**

### Fermentables

| Type           | Name                           | Amount        | Yield | EBC |
|----------------|--------------------------------|---------------|-------|-----|
| Liquid Extract | Liquid Extract (LME)<br>- Pale | 3.4 kg (100%) | 78 %  | 16  |

### Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 50 g   | 60 min   | 15.5 %     |
| Aroma (end of boil) | Sticklebract           | 30 g   | 15 min   | 12 %       |
| Aroma (end of boil) | Amarillo               | 20 g   | 15 min   | 9.5 %      |
| Whirlpool           | Equinox                | 50 g   | 0 min    | 13.1 %     |
| Dry Hop             | Rakau (NZ)             | 28 g   | 4 day(s) | 9.5 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

### Notes

- 70g cukru, 2blg  
*Jan 14, 2017, 3:36 PM*