

## APA z ekstraktów

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **5.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

| Type           | Name                       | Amount         | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (46.6%) | 80 %  | --- |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (46.6%) | 80 %  | 30  |
| Adjunct        | laktoza                    | 0.25 kg (6.8%) | --- % | --- |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Cascade | 30 g   | 60 min   | 6 %        |
| Aroma (end of boil) | Citra   | 20 g   | 5 min    | 12 %       |
| Aroma (end of boil) | Simcoe  | 20 g   | 5 min    | 13.2 %     |
| Dry Hop             | Citra   | 10 g   | 5 day(s) | 12 %       |
| Dry Hop             | Simcoe  | 10 g   | 5 day(s) | 13.2 %     |
| Dry Hop             | Cascade | 10 g   | 5 day(s) | 6 %        |

### Yeasts

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