

## APAcze tylko... (Warka 3)

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **11**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **28.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (80%)	80 %	35
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	0.85 kg (20%)	80 %	38

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	20 min	14 %
Boil	Cascade	20 g	10 min	8.3 %
Boil	El Dorado	30 g	5 min	11 %
Boil	Citra	20 g	2 min	12.8 %
Aroma (end of boil)	Citra	30 g	1 min	12.8 %
Aroma (end of boil)	Cascade	20 g	1 min	8.3 %
Aroma (end of boil)	El Dorado	20 g	1 min	11 %
Dry Hop	Simcoe	25 g	5 day(s)	14 %
Dry Hop	El Dorado	30 g	5 day(s)	11 %
Dry Hop	Cascade	30 g	5 day(s)	8.3 %
Dry Hop	Citra	20 g	5 day(s)	12.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Other	Glukoza krystaliczna	180 g	Bottling	---