

## Moja APA II

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **46**
- SRM **9.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal jasny	1.7 kg (38.1%)	81 %	26
Liquid Extract	Bruntal Pale Ale	1.7 kg (38.1%)	80 %	35
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	0.56 kg (12.6%)	80 %	30
Sugar	Cukier	0.5 kg (11.2%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	14.4 %
Boil	Columbus/Tomahawk/Zeus	13.3 g	30 min	14.4 %
Boil	Cascade	20 g	10 min	6 %
Aroma (end of boil)	Cascade	13.3 g	0 min	6 %
Dry Hop	Citra	30 g	7 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Notes

- 14 BLG start  
*Dec 5, 2017, 3:41 PM*