

# Pierwsza Apa

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **32**
- SRM ---
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **18.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (100%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	6 g	60 min	11 %
Aroma (end of boil)	Mosaic	15 g	15 min	10 %
Aroma (end of boil)	Simcoe	15 g	15 min	13.2 %
Dry Hop	Mosaic	60 g	5 day(s)	10 %
Dry Hop	Simcoe	22 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar