

## Salamander APAv6 (APAw3)

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **13.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **0 %**
- Size with trub loss **10 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (100%)	81 %	51

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13.9 %
Aroma (end of boil)	Cascade	5 g	5 min	6.6 %
Aroma (end of boil)	Amarillo	5 g	5 min	9.1 %
Whirlpool	Cascade	10 g	0 min	6.6 %
Whirlpool	Amarillo	10 g	0 min	9.1 %
Dry Hop	Cascade	15 g	0 day(s)	1 %
Dry Hop	Amarillo	15 g	0 day(s)	1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis