

## #09 APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **51**
- SRM **9.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **6 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **22.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (100%)	80 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga PL szyszka	25 g	65 min	10.5 %
Boil	Chinook	12.5 g	27 min	10.9 %
Aroma (end of boil)	Chinook	12.5 g	13 min	10.9 %
Dry Hop	Chinook	25 g	4 day(s)	10.9 %
Dry Hop	Mosaic	30 g	4 day(s)	13.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

### Notes

- Świetne, zdecydowanie do powtórzenia, na lepszych drożdżach.  
*Jun 26, 2018, 11:23 AM*