

## APA 1

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **63**
- SRM **11**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	1.7 kg (89.5%)	80 %	35
Adjunct	glukoza	0.2 kg (10.5%)	81 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	50 min	12.7 %
Aroma (end of boil)	Amarillo ( podczas chłodzenia )	8 g	60 min	6 %
Dry Hop	Amarillo	5 g	7 day(s)	6 %
Dry Hop	Cascade	5 g	7 day(s)	5.8 %
Dry Hop	Cascade	8 g	3 day(s)	5.8 %

### Yeasts

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