

## apa#2

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **44**
- SRM **8.5**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	3.4 kg (100%)	81 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	Cascade	10 g	30 min	6 %
Boil	Amarillo	15 g	30 min	9.5 %
Aroma (end of boil)	Citra	15 g	10 min	12 %
Aroma (end of boil)	Cascade	15 g	0 min	6 %
Aroma (end of boil)	Amarillo	10 g	0 min	9.5 %
Dry Hop	Amarillo	25 g	7 day(s)	9.5 %
Dry Hop	Citra	25 g	7 day(s)	12 %
Dry Hop	Cascade	25 g	7 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Limonka, pomarancz, cytryyna zest	100 g	Boil	10 min
Other	Cukier	100 g	Boil	20 min

### Notes

- podczas chłodzenia , przez nieuwagę wylano ok 1l skoncentrowanej brzezki stąd tylko 15l piwa.  
do refermentacji zużyto 80 g glukozy

rozlew 29x0.5l  
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