

APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **52**
- SRM **10.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------|---------------|-------|-----|
| Liquid Extract | Bruntal | 1.74 kg (50%) | 81 % | 26 |
| Liquid Extract | Bruntal Pale Ale | 1.74 kg (50%) | 80 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|---------|----------|------------|
| Boil | Citra | 20.55 g | 60 min | 12 % |
| Boil | Citra | 10.28 g | 30 min | 12 % |
| Boil | Amarillo | 20.55 g | 15 min | 9.5 % |
| Whirlpool | Cascade | 10.28 g | 0 min | 6 % |
| Dry Hop | Amarillo | 10.28 g | 7 day(s) | 9.5 % |
| Dry Hop | Cascade | 10.28 g | 7 day(s) | 6 % |
| Dry Hop | Cascade | 10.28 g | 2 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|---------|------------|
| Safale US-05 | Ale | Dry | 11.82 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------|----------|----------|------|
| Spice | cukier | 133.61 g | Bottling | --- |