- Gravity 11.2 BLG
- ABV ---
- IBU ---
- SRM ---
- Style American Pale Ale


## Batch size

- Expected quantity of finished beer 21 liter(s)
- Trub loss 5 \%
- Size with trub loss 22.1 liter(s)
- Boil time 15 min
- Evaporation rate $\mathbf{1 0 \% / h}$
- Boil size 23.3 liter(s)


## Fermentables

| Type | Name | Amount | Yield | EBC |
| :--- | :--- | :--- | :--- | :--- |
| Liquid Extract | coopers APA | $1.7 \mathrm{~kg}(53.1 \%)$ | $---\%$ | --- |
| Sugar | Cukier bialy | $1 \mathrm{~kg}(31.3 \%)$ | $---\%$ | --- |
| Dry Extract | Spreymalt | $0.5 \mathrm{~kg}(15.6 \%)$ | $---\%$ | --- |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
| :--- | :--- | :--- | :--- | :--- |
| Diy beer coopers | Ale | Dry | 7 g | --- |

