

# APA FEST AMERYKA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **45**
- SRM **4.9**
- Style **American Pale Ale**

## 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	Briess - Pale Ale Malt	3.4 kg (82.9%)	80 %	7
Liquid Extract	Ekstrakt słodowy Monachijski - Weyermann Munich Amber	0.5 kg (12.2%)	78 %	22
Sugar	Candi Sugar, Clear	0.2 kg (4.9%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Cascade	20 g	30 min	6 %
Aroma (end of boil)	Citra	25 g	5 min	12 %
Aroma (end of boil)	Cascade	30 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis