

## APA I

- Gravity **12.8 BLG**
- ABV ---
- IBU **42**
- SRM **18.4**
- Style **American Pale Ale**

### Batch size

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

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES jasny	3.4 kg	98 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	30 min	8 %
Boil	Warrior	20 g	60 min	15.5 %
Boil	Mosaic	25 g	5 min	6 %
Dry Hop	Citra	25 g	3 day(s)	8 %
Dry Hop	Mosaic	25 g	3 day(s)	8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	10 g	---