

## APA z ekstraktów

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **57**
- SRM **10.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (93.2%)	80 %	35
Dry Extract	Muntons DME - Wheat	0.25 kg (6.8%)	95 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	13.5 %
Boil	Citra	15 g	25 min	13.5 %
Boil	Cascade	20 g	10 min	7.1 %
Aroma (end of boil)	Cascade	20 g	0 min	7.1 %
Aroma (end of boil)	Mosaic	8 g	0 min	10 %
Dry Hop	Citra	20 g	10 day(s)	13.5 %
Dry Hop	Cascade	25 g	10 day(s)	7.1 %

### Yeasts

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