

## bursztynowa APA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **49**
- SRM **14.7**
- Style **American Brown Ale**

### Batch size

- Expected quantity of finished beer **2.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **3.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Strzegom Bursztynowy	0.5 kg (100%)	70 %	49

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	2 g	60 min	14.7 %
Boil	Chinook	2 g	10 min	13.3 %
Boil	Columbus/Tomahawk/Zeus	2 g	5 min	14.7 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	3 g	5 min	14.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	100 ml	salfager