

## Extra APA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **30**
- SRM **5.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **15 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (66.7%)	80 %	---
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (33.3%)	80 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	15 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	20 g	10 min	15.5 %
Boil	Citra	10 g	10 min	12 %
Boil	Citra	30 g	5 min	12 %
Aroma (end of boil)	Citra	35 g	0 min	12 %
Aroma (end of boil)	Ahtanum	15 g	0 min	5 %
Aroma (end of boil)	falconer's flight	15 g	0 min	10 %
Whirlpool	falconer's flight	15 g	0 min	10 %
Whirlpool	Sorachi Ace	15 g	0 min	10 %
Whirlpool	Columbus/Tomahawk/Zeus	15 g	0 min	15.5 %

### Yeasts

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

### Notes

- 13 blg 23 litry, 3 blg przy butelkowaniu.  
*May 4, 2018, 5:34 PM*