

## First APA

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- Gravity **12.9 BLG**
- ABV ---
- IBU **44**
- SRM **20.7**
- 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	Ekstrakt Słodowy jasny Profimator	1 kg (28.6%)	--- %	60
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Liquid Extract	Ekstrakt Słodowy jasny Profimator	1 kg (28.6%)	--- %	60
Dry Extract	Ekstrakt Słodowy bursztynowy	0.5 kg (14.3%)	--- %	22

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	15 g	60 min	15 %
Boil	Galaxy	10 g	30 min	15 %
Aroma (end of boil)	Motueka	20 g	5 min	7 %
Aroma (end of boil)	Motueka	20 g	0 min	7 %
Dry Hop	Motueka	20 g	3 day(s)	7 %

### Yeasts

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