

## Kraska (APA)

---

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **41**
- SRM **12.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **9.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	1.7 kg (100%)	80 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	15 g	60 min	8.5 %
Boil	Amarillo	7 g	5 min	8.5 %
Aroma (end of boil)	Amarillo	7 g	5 min	8.5 %
Dry Hop	Amarillo	30 g	3 day(s)	8.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Oak Chips	10 g	Secondary	7 day(s)