

# ZAPA30

- Gravity **12.6 BLG**
- ABV ---
- IBU **37**
- SRM **69.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **36.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	4.76 kg (84.1%)	80 %	621
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	0.9 kg (15.9%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	7 g	55 min	13.6 %
Boil	Magnat	7 g	30 min	13.6 %
Boil	Summit	14 g	20 min	14.3 %
Boil	Centennial	14 g	15 min	9.7 %
Boil	magnat	7 g	10 min	13.6 %
Boil	Summit	14 g	10 min	14.3 %
Boil	Centennial	14 g	10 min	9.7 %
Aroma (end of boil)	Summit	14 g	-1 min	14.3 %
Aroma (end of boil)	Centennial	14 g	-1 min	9.7 %
Whirlpool	Centennial	28 g	10 min	9.7 %
Whirlpool	Summit	28 g	10 min	14.3 %
Dry Hop	Centennial	50 g	3 day(s)	9.7 %
Dry Hop	Summit	15 g	3 day(s)	14.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10.64 g	nie wiem