

APA 1

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **63**
- SRM **11**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 1.7 kg (89.5%) | 80 % | 35 |
| Adjunct | glukoza | 0.2 kg (10.5%) | 81 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------------------|--------|----------|------------|
| Boil | Citra | 20 g | 50 min | 12.7 % |
| Aroma (end of boil) | Amarillo (podczas chłodzenia) | 8 g | 60 min | 6 % |
| Dry Hop | Amarillo | 5 g | 7 day(s) | 6 % |
| Dry Hop | Cascade | 5 g | 7 day(s) | 5.8 % |
| Dry Hop | Cascade | 8 g | 3 day(s) | 5.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |