

## APA 22 luty 2018

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **39**
- SRM **12.2**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29 liter(s)**

### Fermentables

| Type           | Name                                | Amount         | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal                             | 3.4 kg (54.7%) | 81 %  | 26  |
| Liquid Extract | Bruntal Pale Ale                    | 1.7 kg (27.3%) | 80 %  | 35  |
| Liquid Extract | Bruntal                             | 0.56 kg (9%)   | 81 %  | 26  |
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 0.56 kg (9%)   | 80 %  | 30  |

### Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 20 g   | 60 min   | 14.4 %     |
| Boil                | Columbus/Tomahawk/Zeus | 13.3 g | 30 min   | 14.4 %     |
| Boil                | Cascade                | 6 g    | 10 min   | 6 %        |
| Boil                | Chinook                | 6 g    | 10 min   | 13 %       |
| Boil                | Citra                  | 6 g    | 10 min   | 12 %       |
| Aroma (end of boil) | Cascade                | 10 g   | 1 min    | 6 %        |
| Dry Hop             | Citra                  | 10 g   | 7 day(s) | 12 %       |
| Dry Hop             | Chinook                | 10 g   | 7 day(s) | 13 %       |