

# APA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **40**
- SRM **14.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	1.7 kg (39.2%)	80 %	35
Liquid Extract	Bruntal	2.5 kg (57.6%)	81 %	26
Liquid Extract	ekstrakt słodowy ciemny Bruntal	0.14 kg (3.2%)	90 %	621

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	11.8 %
Boil	Chinook	10 g	30 min	11.8 %
Aroma (end of boil)	Amarillo	20 g	15 min	7.8 %
Aroma (end of boil)	Cascade	10 g	5 min	8 %
Dry Hop	Amarillo	10 g	5 day(s)	7.8 %
Dry Hop	Cascade	20 g	5 day(s)	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10.4 g	Fermentis

## Notes

- cascade zostało wrzucone po wyłączeniu palników i przeniesione na chłodzenie do łaźni wodnej  
*Oct 14, 2019, 1:26 AM*