

Apa CA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **10.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **30 min**
- Evaporation rate **1 %/h**
- Boil size **23.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt sódowy Pale Ale	3.6 kg (100%)	80 %	35

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	30 min	13 %
Boil	Amarillo	10 g	20 min	8.9 %
Boil	Citra	10 g	5 min	13 %
Boil	Amarillo	10 g	5 min	8.9 %
Aroma (end of boil)	Citra	10 g	1 min	13 %
Aroma (end of boil)	Amarillo	10 g	1 min	8.9 %
Whirlpool	Citra	20 g	0 min	12 %
Whirlpool	Amarillo	20 g	0 min	9.5 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Amarillo	50 g	5 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	---