

APA ekstrakty + mini zacieranie

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **35**
- SRM **10.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **26.3 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.8 liter(s)**
- Total mash volume **2.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 3.3 kg (68.8%) | 80 % | 35 |
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 0.9 kg (18.8%) | 75 % | 20 |
| Grain | Pilzneński | 0.3 kg (6.3%) | 60 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (6.3%) | 50 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Citra | 12 g | 45 min | 13 % |
| Aroma (end of boil) | Amarillo | 10 g | 25 min | 7.7 % |
| Boil | Columbus/Tomahawk/Zeus | 6 g | 45 min | 15.1 % |
| Boil | Chinook | 7 g | 45 min | 12.1 % |
| Dry Hop | Citra | 10 g | 7 day(s) | 12 % |
| Dry Hop | Amarillo | 10 g | 7 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |