

## APA warka nr 36

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- Gravity **11.4 BLG**
- ABV ---
- IBU **120**
- SRM **8.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **1 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **22.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Liquid Extract (LME) - Pale	3.4 kg (100%)	78 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Aroma (end of boil)	Sticklebract	30 g	15 min	12 %
Aroma (end of boil)	Amarillo	20 g	15 min	9.5 %
Whirlpool	Equinox	50 g	0 min	13.1 %
Dry Hop	Rakau (NZ)	28 g	4 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

### Notes

- 70g cukru, 2blg  
*Jan 14, 2017, 3:36 PM*