

# Baldur Truso APA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **34**
- SRM **10**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (77.3%)	81 %	26
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	0.5 kg (22.7%)	80 %	36

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	14 min	13.2 %
Dry Hop	Simcoe	35 g	3 day(s)	13.2 %
Boil	Citra	15 g	14 min	12 %
Dry Hop	Citra	35 g	3 day(s)	12 %

## Yeasts

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