

## 1# APA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- SRM **5.4**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (89.7%)	80 %	10
Sugar	cukier trzcinowy	0.39 kg (10.3%)	100 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	60 min	6.5 %
Boil	Simcoe	8 g	60 min	11.5 %
Boil	Centennial	15 g	15 min	8.5 %
Aroma (end of boil)	Cascade	20 g	1 min	6.3 %
Dry Hop	Sybilla	12 g	3 day(s)	6.5 %
Dry Hop	Cascade	30 g	3 day(s)	6.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis