

## #4 APA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **49**
- SRM **12.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	1.7 kg (58.6%)	81 %	26
Liquid Extract	WES ekstrakt słodowy jasny	1.2 kg (41.4%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	8 g	60 min	13.5 %
Aroma (end of boil)	Citra	10 g	20 min	12 %
Aroma (end of boil)	Chinook	10 g	20 min	13 %
Aroma (end of boil)	Citra	15 g	5 min	12 %
Aroma (end of boil)	Chinook	5 g	5 min	13 %
Dry Hop	Citra	15 g	7 day(s)	12 %
Dry Hop	Chinook	10 g	7 day(s)	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	5.5 g	---