

# America First, APA z Ekstraktów

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **61**
- SRM ---
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

| Type           | Name                                   | Amount         | Yield | EBC |
|----------------|----------------------------------------|----------------|-------|-----|
| Liquid Extract | Ekstrakt słodowy niechmielony PALE ALE | 1.7 kg (45.9%) | 80 %  | --- |
| Dry Extract    | Ekstrakt słodowy w proszku (drymalt)   | 1 kg (27%)     | 80 %  | --- |
| Dry Extract    | Ekstrakt słodowy w proszku (drymalt)   | 1 kg (27%)     | 80 %  | --- |

## Hops

| Use for                                                                   | Name       | Amount | Time     | Alpha acid |
|---------------------------------------------------------------------------|------------|--------|----------|------------|
| Boil                                                                      | Warrior    | 20 g   | 45 min   | 18.5 %     |
| Aroma (end of boil)                                                       | Citra      | 5 g    | 5 min    | 12.5 %     |
| Aroma (end of boil)                                                       | Centennial | 5 g    | 5 min    | 7.7 %      |
| Aroma (end of boil)                                                       | Mosaic     | 5 g    | 5 min    | 11 %       |
| Boil                                                                      | Warrior    | 10 g   | 60 min   | 18.5 %     |
| Dodane w postaci herbatki przed dodaniem chmielu na zimno. 10 g chmielu w |            |        |          |            |
| Dry Hop                                                                   | Citra      | 25 g   | 7 day(s) | 12.5 %     |
| Dry Hop                                                                   | Centennial | 25 g   | 7 day(s) | 7.7 %      |
| Dry Hop                                                                   | Mosaic     | 25 g   | 7 day(s) | 10 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 5 g    | Fermentis  |