

## APA 12 BLG 20I

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **50**
- SRM **4.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Flagon	2 kg (55.6%)	80 %	5
Grain	Pilzneński	1 kg (27.8%)	81 %	4
Grain	Karmelowy Jasny 30EBC	0.2 kg (5.6%)	75 %	30
Grain	Pszeniczny	0.4 kg (11.1%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lemon drop	20 g	60 min	4.6 %
Boil	Lemon drop	30 g	50 min	4.6 %
Boil	Centennial	40 g	10 min	10.5 %
Dry Hop	Eureka!	60 g	---	18 %
Dry Hop	Citra	30 g	---	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M15 Empire Ale	Lager	Dry	10 g	Mangrove Jack's