

# apa

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **59**
- SRM ---
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **2 %**
- Size with trub loss **10.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **10.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (100%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	13 g	55 min	8.7 %
Boil	Summit	12 g	20 min	18 %
Boil	Sybilla	12 g	1 min	6.5 %
Dry Hop	Summit	10 g	7 day(s)	18 %

## Yeasts

Name	Type	Form	Amount	Laboratory
cydrowe	Wine	Dry	11 g	Fermentis

## Notes

- Drożdże do cydru słodkiego, półsłodkiego 11 g  
BLG początkowe 14,5  
*Jan 13, 2018, 8:44 PM*