

## APA

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **35**
- SRM ---

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **0 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **25.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (100%)	80 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	14.7 %
Boil	Columbus/Tomahawk/Zeus	10 g	30 min	14.7 %
Dry Hop	Columbus/Tomahawk/Zeus	10 g	5 day(s)	14.7 %
Aroma (end of boil)	Ahtanum	10 g	15 min	4.7 %
Dry Hop	Ahtanum	20 g	5 day(s)	4.7 %
Aroma (end of boil)	Centennial	10 g	15 min	7.8 %
Dry Hop	Centennial	20 g	5 day(s)	7.8 %