

Apa #26

- Gravity **10 BLG**
- ABV **4 %**
- IBU **40**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Sugar | cukier | 1 kg (31.4%) | 100 % | 0 |
| Liquid Extract | WES ekstrakt słodowy jasny | 2 kg (62.9%) | 81 % | 15 |
| Sugar | refermentacja | 0.18 kg (5.7%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Marynka | 33 g | 60 min | 9 % |
| Boil | Centennial | 15 g | 8 min | 9 % |
| Boil | Centennial | 15 g | 2 min | 9 % |
| Whirlpool | Centennial | 15 g | 20 min | 9 % |
| Dry Hop | Centennial | 30 g | 4 day(s) | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|-------|--------|------------|
| Coopers | Ale | Slant | 200 ml | --- |