

## APA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **3**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	2.4 kg (87.3%)	80 %	5
Sugar	cukier	0.35 kg (12.7%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	1 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	0 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale