

# APA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **50**
- SRM **9.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	1.7 kg (50%)	81 %	26
Liquid Extract	Bruntal Pale Ale	1.7 kg (50%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Citra	10 g	30 min	12 %
Boil	Amarillo	20 g	15 min	9.5 %
Whirlpool	Cascade	10 g	0 min	6 %
Dry Hop	Amarillo	10 g	7 day(s)	9.5 %
Dry Hop	Cascade	10 g	7 day(s)	6 %
Dry Hop	Cascade	10 g	2 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	cukier	130 g	Bottling	---

## Notes

- Fermentacja  
burzliwa - 1 tydzień  
cicha - 1 tydzień  
Refermentacja: cukier 130g/20l  
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