

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
Oct 28, 2020, 9:52 PM