

Apa CA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **10.8**
- 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 **30 min**
- Evaporation rate **1 %/h**
- Boil size **23.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------------|---------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt sódowy Pale Ale | 3.6 kg (100%) | 80 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Citra | 10 g | 30 min | 13 % |
| Boil | Amarillo | 10 g | 20 min | 8.9 % |
| Boil | Citra | 10 g | 5 min | 13 % |
| Boil | Amarillo | 10 g | 5 min | 8.9 % |
| Aroma (end of boil) | Citra | 10 g | 1 min | 13 % |
| Aroma (end of boil) | Amarillo | 10 g | 1 min | 8.9 % |
| Whirlpool | Citra | 20 g | 0 min | 12 % |
| Whirlpool | Amarillo | 20 g | 0 min | 9.5 % |
| Dry Hop | Citra | 50 g | 5 day(s) | 12 % |
| Dry Hop | Amarillo | 50 g | 5 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | --- |