

# APA FEST AMERYKA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **45**
- SRM **4.9**
- 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 **25.3 liter(s)**

## Fermentables

| Type           | Name  | Amount         | Yield  | EBC |
|----------------|---|----------------|--------|-----|
| Liquid Extract | Briess - Pale Ale Malt                                | 3.4 kg (82.9%) | 80 %   | 7   |
| Liquid Extract | Ekstrakt słodowy Monachijski - Weyermann Munich Amber | 0.5 kg (12.2%) | 78 %   | 22  |
| Sugar          | Candi Sugar, Clear                                    | 0.2 kg (4.9%)  | 78.3 % | 2   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Citra   | 20 g   | 60 min | 12 %       |
| Boil                | Cascade | 20 g   | 30 min | 6 %        |
| Aroma (end of boil) | Citra   | 25 g   | 5 min  | 12 %       |
| Aroma (end of boil) | Cascade | 30 g   | 5 min  | 6 %        |

## Yeasts

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