

# APA No 1

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **31**
- SRM ---
- 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	Bruntal Pale Ale	3.4 kg (100%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	4 g	60 min	9.3 %
Boil	Mosaic	5 g	60 min	12.5 %
Boil	Simcoe	5 g	60 min	13.3 %
Boil	Cascade	4 g	60 min	8.1 %
Aroma (end of boil)	Amarillo	3 g	15 min	9.3 %
Aroma (end of boil)	Mosaic	3 g	15 min	12.5 %
Aroma (end of boil)	Simcoe	3 g	10 min	13.3 %
Aroma (end of boil)	Cascade	3 g	10 min	8.1 %
Aroma (end of boil)	Amarillo	2 g	3 min	9.3 %
Aroma (end of boil)	Mosaic	2 g	3 min	12.5 %
Aroma (end of boil)	Simcoe	2 g	3 min	13.3 %
Aroma (end of boil)	Cascade	4 g	3 min	8.1 %
Dry Hop	Cascade	23 g	3 day(s)	8.1 %
Dry Hop	Amarillo	20 g	3 day(s)	9.3 %
Dry Hop	Mosaic	19 g	3 day(s)	12.5 %
Dry Hop	Simcoe	20 g	3 day(s)	13.3 %

## Yeasts

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

## Notes

- po 3 tygodniach w butelkach bardzo tropikalne - ananas - brzoskwinia na pierwszym planie. Goryczka lekka, mogłaby być wyższa, przyjemne w smaku - idealne na ciepłe lato. Aromat dobry wchuj.  
*May 24, 2017, 6:30 PM*