

## APAcze tylko... (Warka 1)

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **35**
- SRM **12.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **4 %**
- Size with trub loss **22.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **26 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (77.3%)	80 %	35
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1 kg (22.7%)	80 %	38

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	20 min	11.7 %
Boil	Cascade PL	30 g	10 min	5.2 %
Boil	El Dorado	30 g	6 min	13.8 %
Boil	Citra	20 g	2 min	12.9 %
Aroma (end of boil)	Citra	30 g	1 min	12.9 %
Aroma (end of boil)	Cascade PL	20 g	1 min	5.2 %
Aroma (end of boil)	El Dorado	20 g	1 min	13.8 %
Dry Hop	Simcoe	20 g	5 day(s)	11.7 %
Dry Hop	El Dorado	30 g	5 day(s)	13.8 %
Dry Hop	Cascade PL	30 g	5 day(s)	5.2 %
Dry Hop	Citra	20 g	5 day(s)	12.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Other	Glukoza krystaliczna	165 g	Bottling	---