

## Apka na ekstrakcie

- Gravity **12.4 BLG**
- ABV ---
- IBU **64**
- SRM **8.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	2.2 kg (64.7%)	81 %	26
Sugar	Invert Sugar	1.2 kg (35.3%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	70 min	9.5 %
Boil	Citra	30 g	25 min	12 %
Aroma (end of boil)	Amarillo	20 g	3 min	9.5 %
Aroma (end of boil)	Cascade	35 g	1 min	6 %
Dry Hop	Cascade	25 g	8 day(s)	6 %

### Yeasts

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

### Notes

- Wszystko ruszyło zgodnie z planem, drożdże us jak zwykle mnie nie zawiodły.  
*Dec 18, 2016, 9:36 PM*