

Kraska (APA)

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **41**
- SRM **12.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **9.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------|---------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale | 1.7 kg (100%) | 80 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Amarillo | 15 g | 60 min | 8.5 % |
| Boil | Amarillo | 7 g | 5 min | 8.5 % |
| Aroma (end of boil) | Amarillo | 7 g | 5 min | 8.5 % |
| Dry Hop | Amarillo | 30 g | 3 day(s) | 8.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 6 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|-----------|----------|
| Flavor | Oak Chips | 10 g | Secondary | 7 day(s) |