

# Zandka APA

- Gravity **16.6 BLG**
- ABV ---
- IBU **46**
- SRM **77.3**
- 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 **23.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy jasny	3.4 kg (82.9%)	90 %	621
Liquid Extract	Pszeniczny	0.7 kg (17.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	60 min	10 %
Boil	Mosaic	5 g	30 min	10 %
Boil	Mosaic	10 g	20 min	10 %
Boil	Mosaic	10 g	15 min	10 %
Boil	Cascade	10 g	15 min	6 %
Boil	Citra	10 g	15 min	12 %
Boil	Mosaic	10 g	10 min	10 %
Boil	Cascade	10 g	10 min	6 %
Boil	Citra	10 g	10 min	12 %
Boil	Mosaic	10 g	5 min	10 %
Boil	Cascade	10 g	5 min	6 %
Boil	Citra	10 g	5 min	12 %
Aroma (end of boil)	Citra	10 g	-2 min	12 %
Aroma (end of boil)	Cascade	10 g	-2 min	6 %
Whirlpool	Cascade	20 g	---	6 %
Dry Hop	Cascade	40 g	8 day(s)	6 %
Dry Hop	Citra	20 g	8 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	11.5 g	jakieś