

## #24 APA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **24**
- SRM **10.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	3.4 kg (83.7%)	80 %	35
Grain	Karmelowy Czerwony	0.33 kg (8.1%)	75 %	59
Sugar	cukier	0.33 kg (8.1%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	8.8 %
Boil	Styrian Dragon	15 g	15 min	8.1 %
Boil	Wai-iti	15 g	15 min	4.1 %
Boil	Styrian Dragon	10 g	5 min	8.1 %
Boil	Wai-iti	10 g	5 min	4.1 %
Dry Hop	Cascade PL	30 g	4 day(s)	7.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	20 ml	Fermentis