

# APA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **79**
- SRM **10.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **23.2 liter(s)**

## Fermentables

| Type           | Name             | Amount        | Yield | EBC |
|----------------|------------------|---------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale | 3.4 kg (100%) | 80 %  | 35  |
| Sugar          | Cukier           | 0 kg          | 100 % | --- |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Mosaic | 20 g   | 60 min   | 10 %       |
| Boil    | Citra  | 25 g   | 60 min   | 12 %       |
| Boil    | Mosaic | 30 g   | 15 min   | 10 %       |
| Boil    | Mosaic | 20 g   | 5 min    | 10 %       |
| Dry Hop | Citra  | 25 g   | 6 day(s) | 12 %       |
| Dry Hop | Mosaic | 30 g   | 6 day(s) | 10 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11 g   | Fermentis  |

## Notes

- Chmienie części brzezki 4L  
*Mar 18, 2018, 8:46 AM*