

## APA ekstrakt i cukier

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- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **25**
- SRM ---

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **1 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **24.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (63%)	80 %	---
Sugar	cukier	1 kg (37%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Aroma (end of boil)	Citra	5 g	10 min	12 %
Aroma (end of boil)	El Dorado	10 g	10 min	11 %
Aroma (end of boil)	Ahtanum	10 g	10 min	5 %
Dry Hop	Citra	15 g	5 day(s)	12 %
Dry Hop	Ahtanum	20 g	5 day(s)	5 %
Dry Hop	El Dorado	20 g	5 day(s)	11 %