

## APA z Wrzosem

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **34**
- SRM **9**

### Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

### Fermentables

| Type           | Name       | Amount        | Yield | EBC |
|----------------|------------|---------------|-------|-----|
| Liquid Extract | Pilzneński | 1.7 kg (100%) | 81 %  | 25  |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Citra   | 5 g    | 60 min   | 12.5 %     |
| Boil    | Cascade | 15 g   | 10 min   | 5.8 %      |
| Boil    | Citra   | 10 g   | 10 min   | 12.5 %     |
| Dry Hop | Cascade | 40 g   | 7 day(s) | 5.8 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | ---        |