

## APA2 by Sqymon

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **39**
- SRM **8.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.6 liter(s)**

### Fermentables

| Type           | Name                              | Amount       | Yield | EBC |
|----------------|-----------------------------------|--------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 1.7 kg (50%) | 80 %  | 35  |
| Liquid Extract | Bruntal ekstrakt słodowy jasny    | 1.7 kg (50%) | 81 %  | 26  |

### Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Mosaic   | 20 g   | 60 min   | 12.9 %     |
| Aroma (end of boil) | Citra    | 20 g   | 5 min    | 13.9 %     |
| Aroma (end of boil) | Mosaic   | 20 g   | 5 min    | 12.9 %     |
| Dry Hop             | Amarillo | 30 g   | 3 day(s) | 9.5 %      |

### Yeasts

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