

# ZAPA2

- Gravity **14.5 BLG**
- ABV ---
- IBU **50**
- SRM **77.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	3.4 kg (82.9%)	80 %	621
Liquid Extract	ekstrakt słodowy jasny	0.7 kg (17.1%)	70 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	5 g	55 min	13.6 %
Boil	Magnat	5 g	30 min	13.6 %
Boil	Summit	10 g	20 min	14.3 %
Boil	Centennial	10 g	15 min	9.7 %
Boil	magnat	5 g	10 min	13.6 %
Boil	Summit	10 g	10 min	14.3 %
Boil	Centennial	10 g	10 min	9.7 %
Boil	Magnat	10 g	10 min	14.3 %
Boil	Centennial	10 g	10 min	9.7 %
Aroma (end of boil)	Summit	10 g	-1 min	14.3 %
Aroma (end of boil)	Centennial	10 g	-1 min	9.7 %
Whirlpool	Centennial	20 g	10 min	9.7 %
Whirlpool	Summit	20 g	10 min	14.3 %
Dry Hop	Centennial	50 g	3 day(s)	9.7 %
Dry Hop	Summit	30 g	3 day(s)	14.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	nie wiem

## Notes

- simcoe, cascade, amarillo, palisade, chinook, citra, mosaic, tomahawk.  
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