

#2 American Pale Ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **36**
- SRM **11.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **13.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|-----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 1.7 kg (81%) | 80 % | 35 |
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 0.15 kg (7.1%) | 80 % | 36 |
| Grain | Strzegom Bursztynowy | 0.25 kg (11.9%) | 50 % | 49 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Centennial | 15 g | 60 min | 9.9 % |
| Boil | Centennial | 5 g | 10 min | 9.9 % |
| Boil | Cascade | 5 g | 10 min | 5.8 % |
| Aroma (end of boil) | Centennial | 5 g | 1 min | 9.9 % |
| Aroma (end of boil) | Cascade | 10 g | 1 min | 5.8 % |
| Dry Hop | Centennial | 5 g | 3 day(s) | 9.9 % |
| Dry Hop | Cascade | 15 g | 3 day(s) | 5.8 % |