

2 piwo apka

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **10**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------|----------------|--------|-----|
| Liquid Extract | Bruntal Pale Ale | 3.4 kg (87.2%) | 80 % | 35 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (12.8%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Simcoe | 20 g | 60 min | 13.2 % |
| Boil | Simcoe | 15 g | 15 min | 13.2 % |
| Boil | Simcoe | 15 g | 0 min | 13.2 % |
| Boil | Citra | 25 g | 0 min | 12 % |
| Dry Hop | Citra | 25 g | 4 day(s) | 12 % |
| Dry Hop | Simcoe | 50 g | 4 day(s) | 13.2 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|----------|-------|
| Flavor | sok z cytryny | 120 g | Boil | 5 min |
| Flavor | sok z cytryny | 100 g | Bottling | --- |