

#42 Dokładkę dżemu?

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **36**
- SRM **10.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20.6 liter(s)**
- Trub loss **9 %**
- Size with trub loss **23.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **24.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 4.25 kg (100%) | 70 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------------|--------|----------|------------|
| Boil | Chinook USA 2018 granulát | 12 g | 60 min | 13.1 % |
| Boil | Pacifica (NZ) 2016 | 35 g | 30 min | 5.4 % |
| Aroma (end of boil) | Pacifica (NZ) 2016 | 15 g | 10 min | 5.4 % |
| Dry Hop | Chinook USA 2018 granulát | 38 g | 5 day(s) | 13.1 % |
| Dry Hop | Pacifica (NZ) 2016 | 50 g | 5 day(s) | 5.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM55 Zielone Wzgórze | Ale | Slant | 100 ml | Fermentum Mobile |