

## Co mój mąż robi w nocy?

- Gravity **13.3 BLG**
- ABV ---
- IBU **47**
- SRM **7.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	1.7 kg (43.6%)	81 %	---
Liquid Extract	Bruntal	1.7 kg (43.6%)	81 %	26
Liquid Extract	Pszeniczny	0.5 kg (12.8%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Citra	20 g	15 min	12 %
Aroma (end of boil)	Simcoe	20 g	5 min	13.2 %
Whirlpool	Citra	20 g	0 min	12 %
Whirlpool	Simcoe	20 g	0 min	13.2 %
Dry Hop	Citra	20 g	4 day(s)	12 %
Dry Hop	Simcoe	20 g	4 day(s)	13.2 %

### Yeasts

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