

# Hasiok

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **48**
- SRM **10.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **25.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Liquid Extract (LME) - Pale	3.4 kg (81%)	81 %	30
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	0.8 kg (19%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	60 min	11.2 %
Boil	Centennial	12 g	30 min	10.5 %
Boil	Centennial	12 g	20 min	10.5 %
Boil	Summit	15 g	10 min	17 %
Boil	Centennial	12 g	10 min	10.5 %
Boil	Summit	10 g	5 min	17 %
Boil	Centennial	12 g	5 min	10.5 %
Boil	Cascade	10 g	0 min	6 %
Boil	Centennial	12 g	0 min	10.5 %
Aroma (end of boil)	Cascade	10 g	-3 min	6 %
Dry Hop	Cascade	50 g	---	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---