

# listening to the new shoegaze records with you is just what i need

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **42**
- SRM **10.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

| Type           | Name                       | Amount         | Yield  | EBC |
|----------------|----------------------------|----------------|--------|-----|
| Liquid Extract | Bruntal Pale Ale           | 1.7 kg (38.6%) | 80 %   | 35  |
| Liquid Extract | Bruntal                    | 1.7 kg (38.6%) | 81 %   | 26  |
| Dry Extract    | WES ekstrakt słodowy jasny | 0.5 kg (11.4%) | 80 %   | 25  |
| Sugar          | Milk Sugar (Lactose)       | 0.5 kg (11.4%) | 76.1 % | 0   |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Chinook  | 10 g   | 5 min    | 11 %       |
| Boil    | Citra    | 10 g   | 5 min    | 12 %       |
| Boil    | Amarillo | 10 g   | 8 min    | 9.5 %      |
| Dry Hop | Amarillo | 20 g   | 7 day(s) | 9.5 %      |
| Dry Hop | Citra    | 20 g   | 7 day(s) | 12 %       |
| Dry Hop | Chinook  | 20 g   | 7 day(s) | 13 %       |
| Boil    | Chinook  | 15 g   | 55 min   | 11 %       |
| Boil    | Citra    | 15 g   | 55 min   | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 250 g  | Fermentis  |

## Extras

| Type   | Name              | Amount | Use for   | Time     |
|--------|-------------------|--------|-----------|----------|
| Flavor | skórka pomarańczy | 15 g   | Secondary | 7 day(s) |