

pale ale

- Gravity **12.9 BLG**
- ABV ---
- IBU **39**
- SRM **16.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **22.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---|---------------|-------|-----|
| Liquid Extract | ekstrakt słodowy Bruntal bursztynowy | 3.4 kg (100%) | --- % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Summit | 10 g | 60 min | 17 % |
| Aroma (end of boil) | Palisade | 10 g | 10 min | 7.5 % |
| Aroma (end of boil) | Citra | 10 g | 10 min | 12 % |
| Aroma (end of boil) | Palisade | 10 g | 5 min | 7.5 % |
| Aroma (end of boil) | Citra | 10 g | 5 min | 12 % |
| Aroma (end of boil) | Palisade | 10 g | 5 min | 7.5 % |
| Aroma (end of boil) | Citra | 10 g | 5 min | 12 % |
| Aroma (end of boil) | Palisade | 10 g | 0 min | 7.5 % |
| Aroma (end of boil) | Citra | 10 g | 0 min | 12 % |
| Dry Hop | Simcoe | 25 g | 7 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.3 g | Safale |

Notes

- Chmielenie
Summit - 10 g 60 minut gotowania
Palisade - 10 g 50 minuta
Citra - 10 g 50 minuta
Palisade - 10 g 55 minuta
Citra - 10 g 55 minuta
Palisade - 10 g 60 minuta koniec gotowania
Citra - 10 g 60 minuta koniec gotowania
Simcoe - 25 g na ZIMNO (po 8 dniach na 7 dni)
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