

PALE ALE

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **47**
- SRM **12.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 5.1 kg (100%) | 80 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Equinox | 10 g | 60 min | 16.1 % |
| Boil | Equinox | 15 g | 30 min | 16.1 % |
| Boil | Equinox | 15 g | 15 min | 16.1 % |
| Boil | Equinox | 20 g | 5 min | 16.1 % |
| Aroma (end of boil) | Equinox | 40 g | 0 min | 16.1 % |

Yeasts

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

Notes

- blg ok.3,5 cukier do refermentacji = 40 g
Nov 17, 2018, 8:48 PM