

# Pijalne

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **55**
- SRM **8.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **52.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	5.1 kg (63%)	80 %	35
Dry Extract	WES ekstrakt słodowy jasny	1.5 kg (18.5%)	80 %	---
Sugar	cukier	1.5 kg (18.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Chinook	30 g	60 min	13 %
Boil	Simcoe	30 g	10 min	13.2 %
Boil	Columbus/Tomahawk/Zeus	10 g	10 min	15.5 %
Aroma (end of boil)	Simcoe	20 g	0 min	13.2 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	10 g	0 min	15.5 %
Dry Hop	Citra	20 g	7 day(s)	12 %
Dry Hop	Mosaic	20 g	7 day(s)	10 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Mosaic	10 g	3 day(s)	10 %
Dry Hop	Simcoe	10 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis