

# SALEM

- Gravity **10.6 BLG**
- ABV ---
- IBU **47**
- SRM **12.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **22.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	1.7 kg (50%)	81 %	26
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## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	13.5 %
Aroma (end of boil)	Simcoe	30 g	5 min	13 %
Dry Hop	Citra	30 g	7 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- Temperatura fermentacji burzliwej 19-21°C.  
Burzliwa 8 dni  
Cicha 7 dni  
*Mar 13, 2016, 12:20 PM*