

# Szuba

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **66**
- SRM **8.5**
- 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 **50 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	1.7 kg (42.5%)	81 %	26
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Sugar	Corn Sugar (Dextrose)	0.6 kg (15%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	50 min	8.5 %
Boil	Simcoe	25 g	12 min	13 %
Aroma (end of boil)	Citra	25 g	5 min	12 %
Aroma (end of boil)	Cascade	25 g	5 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale