

#8 American Pale Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **11.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **22.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------------|-----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 2.9 kg (84.1%) | 80 % | 35 |
| Liquid Extract | WES ekstrakt słodowy pszeniczny | 0.2 kg (5.8%) | 80 % | 60 |
| Grain | Château Biscuit® | 0.35 kg (10.1%) | 50 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Centennial | 20 g | 60 min | 10.5 % |
| Boil | Centennial | 10 g | 10 min | 10.5 % |
| Boil | Cascade | 10 g | 10 min | 7.1 % |
| Aroma (end of boil) | Centennial | 10 g | 1 min | 10.5 % |
| Aroma (end of boil) | Cascade | 10 g | 1 min | 7.1 % |
| Dry Hop | Centennial | 10 g | 3 day(s) | 10.5 % |
| Dry Hop | Cascade | 10 g | 3 day(s) | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Fermoale AY4 | Ale | Dry | 10 g | AEB |