

American Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **39**
- SRM **8.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (100%)	81 %	26
Dry Extract	BA Suchy Jasny	0 kg	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	15 g	60 min	6 %
Aroma (end of boil)	Amarillo	10 g	5 min	9.5 %
Aroma (end of boil)	Citra	10 g	15 min	12 %
Whirlpool	Amarillo	15 g	0 min	9.5 %
Whirlpool	Citra	15 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5.5 g	Fermentis