#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