

# 1

- Gravity **9.5 BLG**
- ABV ---
- IBU **84**
- SRM ---
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

## Fermentables

| Type           | Name                       | Amount | Yield | EBC |
|----------------|----------------------------|--------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 3.5 kg | 80 %  | --- |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Magnum | 30 g   | 60 min   | 10.5 %     |
| Boil    | Citra  | 30 g   | 30 min   | 12.4 %     |
| Boil    | Citra  | 30 g   | 5 min    | 12 %       |
| Dry Hop | Citra  | 30 g   | 5 day(s) | 12 %       |

## Yeasts

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