

## C SHELL (CSH)#4\_z\_pszenicą

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **38**
- SRM **12.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (66.7%)	80 %	35
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (33.3%)	80 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	14.3 %
Boil	citra	15 g	35 min	14.3 %
Boil	Citra	15 g	10 min	14.3 %
Boil	citra	10 g	5 min	14.3 %
Aroma (end of boil)	citra	10 g	0 min	14.3 %
Aroma (end of boil)	citra	10 g	-3 min	14.3 %
Dry Hop	citra	40 g	5 day(s)	14.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis