

## E Funkcja z formy

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- Gravity **16.1 BLG**
- ABV ---
- IBU **108**
- SRM **3.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Pilzneński	3.4 kg (100%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12.4 %
Boil	Rakau (NZ)	10 g	60 min	9.5 %
Aroma (end of boil)	Amarillo	30 g	30 min	8.8 %
Aroma (end of boil)	Rakau (NZ)	10 g	30 min	9.5 %
Aroma (end of boil)	Citra	30 g	2 min	12.4 %
Aroma (end of boil)	Rakau (NZ)	20 g	2 min	9.5 %
Aroma (end of boil)	Amarillo	10 g	2 min	8.8 %
Dry Hop	Rakau (NZ)	50 g	7 day(s)	9.5 %
Dry Hop	Amarillo	20 g	7 day(s)	8.8 %

### Yeasts

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