

# Ekstracoś

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **12**
- SRM **3.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **16.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.67 kg (62.1%)	80 %	5
Grain	Pszeniczny	0.82 kg (30.5%)	85 %	4
Grain	Cara-Pils/Dextrine	0.2 kg (7.4%)	72 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	2.5 g	50 min	12.5 %
Boil	Junga	2.5 g	30 min	12.5 %
Boil	Lublin (Lubelski)	5 g	10 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	5 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11.5 g	---