

Four Finger Jack - Bulldog

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **41**
- SRM **7.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **30 min**
- Evaporation rate --- %/h
- Boil size --- liter(s)

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy Bulldog	3.6 kg (100%)	--- %	17.5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	25 g	20 min	6 %
Boil	Citra	25 g	20 min	12 %
Aroma (end of boil)	Cascade	25 g	5 min	6 %
Aroma (end of boil)	Citra	25 g	5 min	12 %

Yeasts

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

Notes

- Temperatura fermentacji:
20°C pierwsze 12h
15°C fermentacja buźliwa (2tyg)
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