

## NA wesele

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **50**
- SRM **5.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (33.3%)	80 %	30
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (66.7%)	80 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	12.9 %
Aroma (end of boil)	Mosaic	30 g	10 min	13.2 %
Aroma (end of boil)	Cascade	20 g	2 min	7.6 %
Whirlpool	Cascade	20 g	0 min	6 %
Whirlpool	Chinook	20 g	0 min	13.9 %
Dry Hop	Chinook	50 g	3 day(s)	13.9 %
Dry Hop	Cascade	30 g	3 day(s)	7.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis