

# Pijalne

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **55**
- SRM **8.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **52.8 liter(s)**

## Fermentables

| Type           | Name                       | Amount         | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale           | 5.1 kg (63%)   | 80 %  | 35  |
| Dry Extract    | WES ekstrakt słodowy jasny | 1.5 kg (18.5%) | 80 %  | --- |
| Sugar          | cukier                     | 1.5 kg (18.5%) | --- % | --- |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 30 g   | 60 min   | 15.5 %     |
| Boil                | Chinook                | 30 g   | 60 min   | 13 %       |
| Boil                | Simcoe                 | 30 g   | 10 min   | 13.2 %     |
| Boil                | Columbus/Tomahawk/Zeus | 10 g   | 10 min   | 15.5 %     |
| Aroma (end of boil) | Simcoe                 | 20 g   | 0 min    | 13.2 %     |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 10 g   | 0 min    | 15.5 %     |
| Dry Hop             | Citra                  | 20 g   | 7 day(s) | 12 %       |
| Dry Hop             | Mosaic                 | 20 g   | 7 day(s) | 10 %       |
| Dry Hop             | Citra                  | 20 g   | 3 day(s) | 12 %       |
| Dry Hop             | Mosaic                 | 10 g   | 3 day(s) | 10 %       |
| Dry Hop             | Simcoe                 | 10 g   | 3 day(s) | 13.2 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 22 g   | Fermentis  |