

# Powrotniak

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **45**
- SRM **8.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	1.7 kg (40.5%)	81 %	26
Liquid Extract	Bruntal Pale Ale	1.7 kg (40.5%)	80 %	22
Sugar	Cukier	0.8 kg (19%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	El Dorado	5 g	60 min	15 %
Boil	El Dorado	8 g	40 min	15 %
Boil	Citra	10 g	40 min	12 %
Boil	Mosaic	10 g	40 min	10 %
Aroma (end of boil)	El Dorado	7 g	5 min	15 %
Aroma (end of boil)	Mosaic	7 g	5 min	10 %

## Yeasts

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