

## proces kafki

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **38**
- SRM **4.6**
- 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 **25.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	2.9 kg (70.7%)	80 %	---
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.2 kg (29.3%)	80 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jarrylo	5 g	45 min	15 %
Boil	Citra	5 g	30 min	13.5 %
Boil	Equinox	5 g	30 min	13.1 %
Boil	Citra	5 g	15 min	13.5 %
Boil	Equinox	5 g	15 min	13.1 %
Boil	Jarrylo	5 g	15 min	15 %
Boil	Bullion	10 g	15 min	5 %
Boil	Citra	5 g	5 min	13.5 %
Boil	Jarrylo	5 g	5 min	15 %
Boil	Bulion	20 g	5 min	5 %
Boil	Equinox	5 g	5 min	13.1 %
Aroma (end of boil)	Equinox	10 g	0 min	13.1 %
Aroma (end of boil)	Jarrylo	10 g	0 min	15 %
Aroma (end of boil)	Bullion	20 g	0 min	7.75 %
Aroma (end of boil)	Citra	10 g	0 min	13.5 %

### Yeasts

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