

Wujek sam

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **27**
- SRM **12.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **1 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **30 min**
- Evaporation rate **1 %/h**
- Boil size **22.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 3.5 kg (100%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Amarillo | 10 g | 30 min | 9.9 % |
| Boil | Citra | 10 g | 20 min | 12.4 % |
| Boil | Amarillo | 10 g | 10 min | 9.9 % |
| Boil | Citra | 10 g | 5 min | 12.4 % |
| Boil | Amarillo | 30 g | 1 min | 9.5 % |
| Boil | Citra | 30 g | 1 min | 12.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |