

## #14 American Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **40**
- SRM **12.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10.25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **13.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	1.7 kg (85%)	80 %	35
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	0.1 kg (5%)	80 %	36
Grain	Chateau biscuit	0.15 kg (7.5%)	50 %	50
Grain	Strzegom karmelowy 200	0.05 kg (2.5%)	50 %	200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	45 min	12.9 %
Boil	Simcoe	5 g	10 min	12.9 %
Boil	Citra	7 g	10 min	12.9 %
Aroma (end of boil)	Simcoe	12 g	1 min	12.9 %
Aroma (end of boil)	Citra	15 g	1 min	12.9 %
Dry Hop	Simcoe	18 g	3 day(s)	12.9 %
Dry Hop	Citra	18 g	3 day(s)	12.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Lager	Dry	5.5 g	---

### Notes

- Fermentować w 19 stopniach  
*Mar 5, 2025, 6:38 PM*