

## #2 American Pale Ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **36**
- SRM **11.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **13.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	1.7 kg (81%)	80 %	35
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	0.15 kg (7.1%)	80 %	36
Grain	Strzegom Bursztynowy	0.25 kg (11.9%)	50 %	49

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	15 g	60 min	9.9 %
Boil	Centennial	5 g	10 min	9.9 %
Boil	Cascade	5 g	10 min	5.8 %
Aroma (end of boil)	Centennial	5 g	1 min	9.9 %
Aroma (end of boil)	Cascade	10 g	1 min	5.8 %
Dry Hop	Centennial	5 g	3 day(s)	9.9 %
Dry Hop	Cascade	15 g	3 day(s)	5.8 %