

# Aleapa

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **37**
- SRM **10.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **12.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	1.7 kg (100%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	6 g	50 min	13.9 %
Boil	Cascade PL	6 g	15 min	5.2 %
Boil	Citra	6 g	15 min	12 %
Dry Hop	Citra	20 g	4 day(s)	12 %
Dry Hop	Cascade PL	20 g	4 day(s)	5.2 %
Boil	Mosaic	6 g	15 min	10 %
Dry Hop	Mosaic	20 g	4 day(s)	10 %

## Yeasts

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