

# American Pale Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **40**
- SRM **9.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.4 kg (100%)	81 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	30 min	12 %
Boil	Cascade	10 g	20 min	6 %
Boil	Centennial	10 g	15 min	10.5 %
Boil	Citra	10 g	10 min	12 %
Boil	Cascade	10 g	10 min	6 %
Boil	Citra	10 g	5 min	12 %
Boil	Cascade	10 g	5 min	6 %
Boil	Centennial	20 g	5 min	10.5 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Aroma (end of boil)	Cascade	20 g	0 min	6 %
Aroma (end of boil)	Centennial	20 g	0 min	10.5 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Centennial	50 g	5 day(s)	10.5 %
Dry Hop	Cascade	50 g	5 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	23 g	---