

Apka na ekstrakcie

- Gravity **12.4 BLG**
- ABV ---
- IBU **64**
- SRM **8.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------|----------------|-------|-----|
| Liquid Extract | Bruntal | 2.2 kg (64.7%) | 81 % | 26 |
| Sugar | Invert Sugar | 1.2 kg (35.3%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Amarillo | 30 g | 70 min | 9.5 % |
| Boil | Citra | 30 g | 25 min | 12 % |
| Aroma (end of boil) | Amarillo | 20 g | 3 min | 9.5 % |
| Aroma (end of boil) | Cascade | 35 g | 1 min | 6 % |
| Dry Hop | Cascade | 25 g | 8 day(s) | 6 % |

Yeasts

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

Notes

- Wszystko ruszyło zgodnie z planem, drożdże us jak zwykle mnie nie zawiodły.
Dec 18, 2016, 9:36 PM