

Domowe

- Gravity **12.9 BLG**
- ABV ---
- IBU **55**
- SRM **2.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | Pszeniczny | 2.2 kg (56.4%) | 85 % | 4 |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (43.6%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Mosaic | 15 g | 60 min | 11.7 % |
| Boil | Mosaic | 15 g | 20 min | 10 % |
| Boil | Centennial | 30 g | 15 min | 8.9 % |
| Aroma (end of boil) | Citra | 30 g | 10 min | 12 % |

Yeasts

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

Notes

- 15 g mosaic po gotowaniu do wystudzenia
Dec 20, 2016, 10:04 PM