

ES-CA01

- Gravity **12.4 BLG**
- ABV ---
- IBU **40**
- SRM ---
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 3.4 kg (100%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Kent Goldings | 30 g | 60 min | 5.5 % |
| Boil | Citra | 15 g | 15 min | 12 % |
| Boil | Fuggles | 10 g | 15 min | 4.5 % |
| Aroma (end of boil) | Citra | 15 g | 5 min | 12 % |
| Aroma (end of boil) | Fuggles | 15 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |