

# Izabella Ale

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **19**
- SRM **4.5**
- 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 (87.2%)	80 %	5
Grain	Abbey Malt Weyermann	0.3 kg (7.7%)	75 %	45
Grain	Pilzneński	0.2 kg (5.1%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	20 g	60 min	5.8 %
Boil	Izabella	50 g	5 min	5.8 %
Whirlpool	Izabella	50 g	0 min	5.8 %

## Yeasts

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