

## Morela Apa z ekstraktów

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **47**
- SRM **3.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	2.7 kg (100%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Summer	30 g	15 min	6.4 %
Aroma (end of boil)	Summer	20 g	0 min	6.4 %
Dry Hop	Summer	20 g	14 day(s)	6.4 %
Boil	lunga	20 g	60 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	przecier z moreli	1000 g	Secondary	14 day(s)