

## My First Time

- Gravity **9.3 BLG**
- ABV ---
- IBU **41**
- SRM **11.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	esencjasmaku	1.7 kg (100%)	--- %	25

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	60 min	8.4 %
Boil	Citra	10 g	15 min	13.5 %
Boil	Mosaic	5 g	5 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Other	Chmielenie na zimno Citra	17 g	Secondary	3 day(s)
Other	Chmielenie na zimno Mosaic	5 g	Secondary	3 day(s)