

# pale ale

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- Gravity **12.9 BLG**
- ABV ---
- IBU **39**
- SRM **16.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy Bruntal bursztynowy	3.4 kg (100%)	--- %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	10 g	60 min	17 %
Aroma (end of boil)	Palisade	10 g	10 min	7.5 %
Aroma (end of boil)	Citra	10 g	10 min	12 %
Aroma (end of boil)	Palisade	10 g	5 min	7.5 %
Aroma (end of boil)	Citra	10 g	5 min	12 %
Aroma (end of boil)	Palisade	10 g	5 min	7.5 %
Aroma (end of boil)	Citra	10 g	5 min	12 %
Aroma (end of boil)	Palisade	10 g	0 min	7.5 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Dry Hop	Simcoe	25 g	7 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.3 g	Safale

## Notes

- Chmielenie  
Summit - 10 g 60 minut gotowania  
Palisade - 10 g 50 minuta  
Citra - 10 g 50 minuta  
Palisade - 10 g 55 minuta  
Citra - 10 g 55 minuta  
Palisade - 10 g 60 minuta koniec gotowania  
Citra - 10 g 60 minuta koniec gotowania  
Simcoe - 25 g na ZIMNO (po 8 dniach na 7 dni)  
*Dec 2, 2016, 7:31 AM*