

# Puławskie amarillo

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **68**
- SRM **10.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (91.9%)	80 %	35
Sugar	glukoza	0.3 kg (8.1%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	11.1 %
Boil	Marynka	25 g	20 min	9.5 %
Boil	Centennial	25 g	15 min	8.5 %
Boil	Puławski	25 g	10 min	3.5 %
Boil	Amarillo	30 g	7 min	7.1 %
Dry Hop	Centennial	25 g	4 day(s)	8.5 %
Dry Hop	Puławski	25 g	4 day(s)	3.5 %

## Yeasts

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