

## sesyjne lato

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **27**
- SRM **4.6**
- 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	1.2 kg (47.1%)	70 %	---
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.2 kg (47.1%)	70 %	30
Adjunct	laktoza	0.15 kg (5.9%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	15 g	10 min	15.3 %
Boil	Barbe Rouge	15 g	10 min	6.6 %
Boil	Waimea	20 g	5 min	15.3 %
Boil	Barbe Rouge	20 g	5 min	6.6 %
Dry Hop	Barbe Rouge	70 g	3 day(s)	6.6 %
Dry Hop	Waimea	120 g	3 day(s)	15.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Spice	sól	8 g	Boil	10 min