

# wierzbapa

- Gravity **11.6 BLG**
- ABV ---
- IBU **61**
- SRM **14**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Fermentables

| Type           | Name                       | Amount         | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 3.4 kg (77.3%) | 80 %  | 30  |
| Liquid Extract | WES ekstrakt słodowy jasny | 0.5 kg (11.4%) | 80 %  | 30  |
| Grain          | Cara-Pils/Dextrine         | 0.5 kg (11.4%) | 72 %  | 4   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Citra   | 20 g   | 3 min  | 13.5 %     |
| Boil    | Equinox | 20 g   | 3 min  | 13.4 %     |
| Boil    | Equinox | 10 g   | 10 min | 13.4 %     |
| Boil    | Citra   | 10 g   | 15 min | 13.5 %     |
| Boil    | Citra   | 10 g   | 30 min | 13.5 %     |
| Boil    | Equinox | 10 g   | 45 min | 13.4 %     |
| Boil    | Citra   | 10 g   | 60 min | 13.5 %     |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 10 g   | ---        |