

# Wujek sam

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **27**
- SRM **12.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **1 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **30 min**
- Evaporation rate **1 %/h**
- Boil size **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.5 kg (100%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	30 min	9.9 %
Boil	Citra	10 g	20 min	12.4 %
Boil	Amarillo	10 g	10 min	9.9 %
Boil	Citra	10 g	5 min	12.4 %
Boil	Amarillo	30 g	1 min	9.5 %
Boil	Citra	30 g	1 min	12.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis