

## Domowe

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- Gravity **12.9 BLG**
- ABV ---
- IBU **55**
- SRM **2.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Pszeniczny	2.2 kg (56.4%)	85 %	4
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (43.6%)	80 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	11.7 %
Boil	Mosaic	15 g	20 min	10 %
Boil	Centennial	30 g	15 min	8.9 %
Aroma (end of boil)	Citra	30 g	10 min	12 %

### Yeasts

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

### Notes

- 15 g mosaic po gotowaniu do wystudzenia  
*Dec 20, 2016, 10:04 PM*