

## 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*