

## NA wesele

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **50**
- SRM **5.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

### Fermentables

| Type           | Name                                | Amount         | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1.7 kg (33.3%) | 80 %  | 30  |
| Liquid Extract | WES ekstrakt słodowy jasny          | 3.4 kg (66.7%) | 80 %  | --- |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Simcoe  | 30 g   | 60 min   | 12.9 %     |
| Aroma (end of boil) | Mosaic  | 30 g   | 10 min   | 13.2 %     |
| Aroma (end of boil) | Cascade | 20 g   | 2 min    | 7.6 %      |
| Whirlpool           | Cascade | 20 g   | 0 min    | 6 %        |
| Whirlpool           | Chinook | 20 g   | 0 min    | 13.9 %     |
| Dry Hop             | Chinook | 50 g   | 3 day(s) | 13.9 %     |
| Dry Hop             | Cascade | 30 g   | 3 day(s) | 7.2 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |