

# PAPA Citra+Cascade+Lubelski

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **17.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Profimator blond koncentrat brzeczki piwnej	4 kg (100%)	65 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade DE	20 g	60 min	5 %
Boil	Citra	19 g	25 min	13 %
Aroma (end of boil)	Cascade DE	10 g	5 min	5 %
Aroma (end of boil)	Lublin (Lubelski)	5 g	5 min	4 %

## Yeasts

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