

# Piękny Maj

- Gravity **10 BLG**
- ABV **4 %**
- IBU **27**
- SRM ---
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	COOPERS AUSTRALIAN PALE ALE	1.7 kg (38.6%)	--- %	---
Sugar	biały cukier	1 kg (22.7%)	--- %	---
Liquid Extract	gozdawka amber	1.7 kg (38.6%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Glacier	5 g	30 min	5.5 %
Boil	Citra	10 g	15 min	12 %
Boil	Glacier	20 g	15 min	5.5 %
Boil	Rakau (NZ)	10 g	5 min	9.5 %
Boil	Simcoe	5 g	5 min	13.2 %
Boil	Citra	10 g	5 min	12 %
Boil	Glacier	10 g	5 min	5.5 %
Dry Hop	Magnum	10 g	---	13.5 %
Dry Hop	Columbus/Tomahawk/Zeus	5 g	---	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
diy beer coopers	Lager	Dry	7 g	---