

# wierzbapa

- Gravity **11.6 BLG**
- ABV ---
- IBU **61**
- SRM **14**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (77.3%)	80 %	30
Liquid Extract	WES ekstrakt słodowy jasny	0.5 kg (11.4%)	80 %	30
Grain	Cara-Pils/Dextrine	0.5 kg (11.4%)	72 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	3 min	13.5 %
Boil	Equinox	20 g	3 min	13.4 %
Boil	Equinox	10 g	10 min	13.4 %
Boil	Citra	10 g	15 min	13.5 %
Boil	Citra	10 g	30 min	13.5 %
Boil	Equinox	10 g	45 min	13.4 %
Boil	Citra	10 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	---