

# Złota Amerykańska Jesień

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **66**
- SRM **9.2**
- 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 **30 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	1.7 kg (50%)	80 %	35
Liquid Extract	Bruntal	1.7 kg (50%)	81 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	30 min	13.5 %
Aroma (end of boil)	Simcoe	40 g	20 min	13.2 %
Aroma (end of boil)	Chinook	15 g	20 min	13 %
Whirlpool	Simcoe	25 g	15 min	13.2 %
Whirlpool	Citra	15 g	15 min	12 %
Dry Hop	Simcoe	35 g	4 day(s)	13.2 %
Dry Hop	Citra	15 g	4 day(s)	12 %

## Yeasts

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