

## 2 piwo apka

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **10**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (87.2%)	80 %	35
Sugar	Milk Sugar (Lactose)	0.5 kg (12.8%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Simcoe	15 g	15 min	13.2 %
Boil	Simcoe	15 g	0 min	13.2 %
Boil	Citra	25 g	0 min	12 %
Dry Hop	Citra	25 g	4 day(s)	12 %
Dry Hop	Simcoe	50 g	4 day(s)	13.2 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Flavor	sok z cytryny	120 g	Boil	5 min
Flavor	sok z cytryny	100 g	Bottling	---