

# Dokersowe

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **12.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (89.5%)	80 %	45
Grain	Płatki owsiane	0.2 kg (10.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	10 g	60 min	4 %
Boil	Citra	10 g	30 min	12 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Dry Hop	Citra	10 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	---