

Hasiok

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **48**
- SRM **10.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **25.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--|--------------|-------|-----|
| Liquid Extract | Liquid Extract (LME) - Pale | 3.4 kg (81%) | 81 % | 30 |
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 0.8 kg (19%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Magnat | 10 g | 60 min | 11.2 % |
| Boil | Centennial | 12 g | 30 min | 10.5 % |
| Boil | Centennial | 12 g | 20 min | 10.5 % |
| Boil | Summit | 15 g | 10 min | 17 % |
| Boil | Centennial | 12 g | 10 min | 10.5 % |
| Boil | Summit | 10 g | 5 min | 17 % |
| Boil | Centennial | 12 g | 5 min | 10.5 % |
| Boil | Cascade | 10 g | 0 min | 6 % |
| Boil | Centennial | 12 g | 0 min | 10.5 % |
| Aroma (end of boil) | Cascade | 10 g | -3 min | 6 % |
| Dry Hop | Cascade | 50 g | --- | 6 % |

Yeasts

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