

# listening to the new shoegaze records with you is just what i need

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **42**
- SRM **10.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 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 (38.6%)	80 %	35
Liquid Extract	Bruntal	1.7 kg (38.6%)	81 %	26
Dry Extract	WES ekstrakt słodowy jasny	0.5 kg (11.4%)	80 %	25
Sugar	Milk Sugar (Lactose)	0.5 kg (11.4%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	5 min	11 %
Boil	Citra	10 g	5 min	12 %
Boil	Amarillo	10 g	8 min	9.5 %
Dry Hop	Amarillo	20 g	7 day(s)	9.5 %
Dry Hop	Citra	20 g	7 day(s)	12 %
Dry Hop	Chinook	20 g	7 day(s)	13 %
Boil	Chinook	15 g	55 min	11 %
Boil	Citra	15 g	55 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	250 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	skórka pomarańczy	15 g	Secondary	7 day(s)