

niezły wysick apa

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **53**
- SRM **6.4**

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 (50%)	80 %	35
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (50%)	80 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12 g	60 min	11 %
Aroma (end of boil)	Mosaic	25 g	15 min	10 %
Aroma (end of boil)	Citra	25 g	15 min	12 %
Whirlpool	Citra	25 g	10 min	12 %
Dry Hop	Mosaic	25 g	5 day(s)	10 %
Dry Hop	Citra	25 g	5 day(s)	12 %

Yeasts

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