

# SALEM

- Gravity **10.6 BLG**
- ABV ---
- IBU **47**
- SRM **12.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **22.1 liter(s)**

## Fermentables

| Type           | Name    | Amount       | Yield | EBC |
|----------------|---------|--------------|-------|-----|
| Liquid Extract | Bruntal | 1.7 kg (50%) | 81 %  | 26  |
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## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Citra  | 20 g   | 60 min   | 13.5 %     |
| Aroma (end of boil) | Simcoe | 30 g   | 5 min    | 13 %       |
| Dry Hop             | Citra  | 30 g   | 7 day(s) | 13.5 %     |

## Yeasts

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

## Notes

- Temperatura fermentacji burzliwej 19-21°C.  
Burzliwa 8 dni  
Cicha 7 dni  
*Mar 13, 2016, 12:20 PM*