

## 2nd Brew - Equinox + Cascade + Mint

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **34**
- SRM **7.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Amber Malt	1.7 kg (50%)	75 %	43
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (50%)	80 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	15 g	60 min	13.1 %
Boil	Cascade	10 g	30 min	6 %
Boil	Cascade	10 g	15 min	6 %
Boil	Equinox	10 g	5 min	13.1 %
Dry Hop	Equinox	5 g	7 day(s)	13.1 %
Dry Hop	Cascade	5 g	7 day(s)	6 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Herb	Mięta	35 g	Secondary	7 day(s)