

# Ile Apy w Ipie 5 Grudnia

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **55**
- SRM **11.1**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **2 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.6 kg (94.7%)	100 %	40
Sugar	Cukier	0.2 kg (5.3%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	20 g	60 min	15.5 %
Boil	Cluster	20 g	30 min	7.4 %
Boil	Palisade	20 g	30 min	8.8 %
Aroma (end of boil)	Cluster	10 g	5 min	7.4 %
Aroma (end of boil)	Palisade	10 g	5 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Herb	Kolendra	10 g	Secondary	4 day(s)