

# PAPcio Chmiel

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **7.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (38.6%)	80 %	30
Liquid Extract	Ekstrakt słodowy Monachijski - Weyermann Munich Amber	1.7 kg (38.6%)	78 %	22
Dry Extract	ekstrakt słodowy suchy	0.5 kg (11.4%)	--- %	---
Sugar	glukoza	0.5 kg (11.4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	70 min	5.6 %
Boil	Lublin (Lubelski)	30 g	20 min	4 %
Boil	Citra	20 g	15 min	12.5 %
Dry Hop	Citra	10 g	7 day(s)	12.5 %

## Yeasts

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