

## Something here is no yes...

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **25**
- SRM **10.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **28.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (82.9%)	80 %	35
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	0.7 kg (17.1%)	80 %	38

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Calypso	15 g	20 min	12.7 %
Boil	Oktawia	20 g	10 min	9 %
Boil	Mosaic	15 g	6 min	10 %
Boil	Citra	20 g	2 min	12.9 %
Aroma (end of boil)	Cascade PL	15 g	1 min	5.2 %
Aroma (end of boil)	El Dorado	15 g	1 min	13.8 %
Aroma (end of boil)	Oktawia	20 g	1 min	9 %
Dry Hop	Simcoe	30 g	5 day(s)	11.7 %
Dry Hop	Oktawia	10 g	5 day(s)	9 %
Dry Hop	Calypso	30 g	5 day(s)	12.7 %
Dry Hop	Mosaic	30 g	5 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Other	Glukoza krystaliczna	165 g	Bottling	---