

American Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **44**
- SRM **8.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (100%)	81 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	15 g	60 min	6 %
Whirlpool	Amarillo	25 g	10 min	9.5 %
Whirlpool	Citra	25 g	10 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5.5 g	Fermentis

Notes

- 25 g Amarillo & 25 g Citra w whirlpool (65 °C, 10-15 min)
Maksimum aromatów, czysta, olejkowa bombka - najlepsza opcja
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