

## 11 Chmiel 04

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **244**
- SRM **9.2**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Fermentables

| Type           | Name    | Amount         | Yield | EBC |
|----------------|---------|----------------|-------|-----|
| Liquid Extract | Bruntal | 3.4 kg (66.7%) | 81 %  | 26  |
| Liquid Extract | Gozdawa | 1.7 kg (33.3%) | 80 %  | 20  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Apollo  | 50 g   | 60 min | 17 %       |
| Boil    | Chinook | 50 g   | 60 min | 13 %       |
| Boil    | Apollo  | 50 g   | 30 min | 17 %       |
| Boil    | Chinook | 50 g   | 30 min | 13 %       |
| Boil    | Simcoe  | 50 g   | 10 min | 13.2 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |