

Chmiel 06

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **198**
- SRM ---
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 3.4 kg (66.7%) | 80 % | --- |
| Liquid Extract | Pszoniczny | 1.7 kg (33.3%) | 85 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Apollo | 50 g | 60 min | 12 % |
| Boil | Hallertau Blanc | 50 g | 60 min | 11 % |
| Boil | Apollo | 50 g | 30 min | 12 % |
| Boil | Hallertau Blanc | 50 g | 30 min | 11 % |
| Boil | Mosaic | 50 g | 20 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |