

Dla Krzysztofa Mikołajczyka

- Gravity **15.4 BLG**
- ABV ---
- IBU **68**
- SRM **9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.1 liter(s)**
- Boil time **20 min**
- Evaporation rate **10 %/h**
- Boil size **17.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.56 kg (50%) | 80 % | 10 |
| Liquid Extract | Liquid Extract (LME) - Pale | 1.56 kg (50%) | 78 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|-----------|------------|
| Aroma (end of boil) | Citra | 90 g | 10 min | 12 % |
| Aroma (end of boil) | Cascade | 30 g | 10 min | 6 % |
| Dry Hop | Cascade | 50 g | 14 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |