

## ES-AI01

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- Gravity **13.8 BLG**
- ABV ---
- IBU **94**
- SRM ---
- Style **American IPA**

### 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 **12.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (89.5%)	80 %	---
Dry Extract	WES ekstrakt słodowy jasny	0.2 kg (10.5%)	80 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	6 %
Boil	Fuggles	10 g	60 min	4.5 %
Boil	Citra	15 g	15 min	12 %
Boil	Simcoe	15 g	15 min	13.2 %
Dry Hop	Citra	15 g	7 day(s)	12 %
Dry Hop	Simcoe	15 g	7 day(s)	13.2 %

### Yeasts

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