

Igła

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **60**
- SRM **7.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|--------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 2.4 kg (50%) | 81 % | 15 |
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 2.4 kg (50%) | 80 % | 18 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Mosaic | 20 g | 60 min | 12.8 % |
| Boil | Simcoe | 20 g | 60 min | 12.6 % |
| Boil | Mosaic | 10 g | 15 min | 12.8 % |
| Boil | Simcoe | 10 g | 15 min | 12.6 % |
| Aroma (end of boil) | Mosaic | 30 g | 1 min | 12.8 % |
| Aroma (end of boil) | Simcoe | 30 g | 1 min | 12.6 % |
| Dry Hop | Mosaic | 30 g | 6 day(s) | 12.8 % |
| Dry Hop | Simcoe | 30 g | 6 day(s) | 12.6 % |
| Dry Hop | Chinook | 30 g | 5 day(s) | 12.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | --- |