

## Jakiś cosiek na zimę

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **11**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	3.4 kg (89.5%)	80 %	35
Liquid Extract	Bruntal ekstrakt słodowy jasny	0.4 kg (10.5%)	81 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Comet	15 g	10 min	8.3 %
Boil	Comet	15 g	60 min	8.3 %
Aroma (end of boil)	Izabella	30 g	10 min	5.1 %

### Yeasts

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