

Nr5

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **44**
- SRM ---
- Style **White IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|-------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 5 kg (100%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Magnat | 15 g | 20 min | 11.2 % |
| Boil | Simcoe | 30 g | 20 min | 13.2 % |
| Dry Hop | Cascade | 20 g | 7 day(s) | 6 % |
| Dry Hop | Citra | 20 g | 7 day(s) | 12 % |
| Boil | Chinook | 20 g | 20 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| Us 05 | Lager | Dry | 11.5 g | fermentis |