

Pierwsze

- Gravity **16.8 BLG**
- ABV ---
- IBU **52**
- SRM **11.7**
- Style **American 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 **10 %/h**
- Boil size **31.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------------|---------------|-------|-----|
| Liquid Extract | Briess - Pale Ale Malt | 5.1 kg (100%) | 100 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Equinox | 20 g | 50 min | 13.1 % |
| Boil | Simcoe | 20 g | 25 min | 13.2 % |
| Boil | Mosaic | 20 g | 15 min | 12.5 % |
| Boil | Citra | 50 g | 5 min | 12 % |
| Boil | Equinox | 10 g | 5 min | 13.1 % |
| Dry Hop | Amarillo | 100 g | 7 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |