

takie wiadomo co

- Gravity **10 BLG**
- ABV **4 %**
- IBU **17**
- SRM **7.8**
- 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 | WES ekstrakt słodowy jasny | 2.2 kg (59.5%) | 80 % | 45 |
| Sugar | cukier | 1.5 kg (40.5%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|----------|------------|
| Boil | Marynka | 20 g | 30 min | 10 % |
| Boil | Saaz (Czech Republic) | 5 g | 10 min | 4.5 % |
| Aroma (end of boil) | Marynka | 30 g | 1 min | 10 % |
| Dry Hop | Marynka | 50 g | 3 day(s) | 10 % |
| Dry Hop | Saaz (Czech Republic) | 25 g | 3 day(s) | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|-----------|-----------|
| Flavor | cytryna | 55 g | Secondary | 10 day(s) |