Wyrski szpil

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **53**
- SRM **10.4**
- 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 Pale Ale	3.4 kg *(100%)*	80 %	35

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	12 %
Boil	Simcoe	5 g	60 min	13.2 %
Boil	Citra	10 g	20 min	12 %
Boil	Simcoe	10 g	20 min	13.2 %
Boil	Citra	25 g	10 min	12 %
Boil	Simcoe	15 g	10 min	13.2 %
Dry Hop	Citra	40 g	7 day(s)	12 %

Yeasts

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