

## 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  |