Come or Nick 1

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **55**
- SRM **16.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **21 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.5 kg *(86.4%)*	80 %	45
Grain	Monachijski	0.2 kg *(4.9%)*	80 %	16
Grain	Strzegom karmelowy Viking Malt Strzegom	0.2 kg *(4.9%)*	70 %	150
Grain	Płatki owsiane	0.15 kg *(3.7%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Yellow Sub	40 g	50 min	12 %
Aroma (end of boil)	Sybilla	30 g	1 min	7 %
Dry Hop	Ariana	50 g	4 day(s)	12.1 %
Dry Hop	Sybilla	50 g	4 day(s)	7 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Water Agent	Węglan Wapnia	7 g	Mash	60 min
Other	Wit.C	1.5 g	Secondary	10 day(s)
Other	Wit.C	1.5 g	Bottling	---