# Come or Nick 1

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- 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 | --- |

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.