

# Siury Czajena

- Gravity **14.7 BLG**
- ABV ---
- IBU **82**
- SRM **10.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (81%)	80 %	35
Dry Extract	WES ekstrakt słodowy jasny	0.8 kg (19%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	45 g	60 min	15.5 %
Boil	Simcoe	10 g	10 min	13.2 %
Boil	Cascade	10 g	10 min	6 %
Aroma (end of boil)	Simcoe	10 g	0 min	13.2 %
Aroma (end of boil)	Cascade	10 g	0 min	6 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Aroma (end of boil)	Mosaic	10 g	0 min	10 %
Dry Hop	Simcoe	10 g	4 day(s)	13.2 %
Dry Hop	Cascade	10 g	4 day(s)	6 %
Dry Hop	Citra	20 g	4 day(s)	12 %
Dry Hop	Mosaic	20 g	4 day(s)	10 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock T	1.25 g	Boil	15 min