

# Ratatuj

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **61**
- SRM **10.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Fermentables

| Type           | Name                 | Amount         | Yield | EBC |
|----------------|----------------------|----------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale     | 3.4 kg (87.2%) | 80 %  | 35  |
| Liquid Extract | Strzegom Bursztynowy | 0.5 kg (12.8%) | 70 %  | 49  |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | Chinook            | 30 g   | 60 min | 13 %       |
| Boil                | East Kent Goldings | 30 g   | 20 min | 5.1 %      |
| Boil                | Equinox            | 15 g   | 10 min | 13.1 %     |
| Aroma (end of boil) | Equinox            | 15 g   | 7 min  | 13.1 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |