

## Chmiel 05

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **219**
- SRM **8.3**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	3.4 kg (66.7%)	81 %	26
Liquid Extract	Gozdawa przeniecny	1.7 kg (33.3%)	80 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	12.7 %
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	12.2 %
Boil	Chinook	50 g	30 min	12.7 %
Boil	Columbus/Tomahawk/Zeus	50 g	30 min	12.2 %
Boil	Simcoe	50 g	20 min	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Slant	100 ml	---