

# Pierwsze

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- Gravity **16.8 BLG**
- ABV ---
- IBU **52**
- SRM **11.7**
- Style **American IPA**

## 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	Briess - Pale Ale Malt	5.1 kg (100%)	100 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	20 g	50 min	13.1 %
Boil	Simcoe	20 g	25 min	13.2 %
Boil	Mosaic	20 g	15 min	12.5 %
Boil	Citra	50 g	5 min	12 %
Boil	Equinox	10 g	5 min	13.1 %
Dry Hop	Amarillo	100 g	7 day(s)	9.5 %

## Yeasts

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