

# Ugościć Micha

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **101**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Viking Pale Ale malt	3.4 kg (68%)	80 %	5
Liquid Extract	WES ekstrakt słodowy jasny	1.4 kg (28%)	80 %	---
Sugar	Candi Sugar, Amber	0.2 kg (4%)	78.3 %	148

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	30 g	60 min	11.8 %
Boil	Pacific Gem	30 g	60 min	15.3 %
Boil	Dr Rudi	20 g	10 min	11.8 %
Aroma (end of boil)	Pacific Gem	20 g	20 min	15.3 %
Aroma (end of boil)	Pacifica (NZ)	20 g	1 min	4.8 %
Dry Hop	WAI-ITI	50 g	7 day(s)	4.1 %
Dry Hop	Pacifica (NZ)	30 g	7 day(s)	4.8 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	skórka słodkiej pomarańczy	100 g	Secondary	7 day(s)