

Wąska Szucha

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|--------------|-------|-----|
| Liquid Extract | Briess - Pale Ale Malt | 3.4 kg (81%) | 80 % | 7 |
| Dry Extract | WES ekstrakt słodowy jasny | 0.8 kg (19%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 5 min | 14.5 % |
| Boil | Simcoe | 10 g | 55 min | 11.1 % |
| Boil | Cascade | 10 g | 55 min | 6.8 % |
| Whirlpool | Simcoe | 10 g | 0 min | 11.1 % |
| Whirlpool | Cascade | 10 g | 0 min | 6.8 % |
| Whirlpool | Mosaic | 10 g | 0 min | 11.5 % |
| Dry Hop | Mosaic | 20 g | 0 day(s) | 11.5 % |
| Dry Hop | Simcoe | 10 g | 0 day(s) | 11.1 % |
| Dry Hop | Cascade | 10 g | 0 day(s) | 6.8 % |

Yeasts

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