

## 07 Chmiel

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **121**
- SRM ---
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	4.6 kg (100%)	80 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	60 min	13.3 %
Boil	Citra	30 g	50 min	14.2 %
Boil	Amarillo	30 g	30 min	7.4 %
Boil	Cascade	30 g	15 min	6.8 %
Dry Hop	Citra	20 g	3 day(s)	14.2 %
Dry Hop	Amarillo	20 g	3 day(s)	7.4 %
Dry Hop	Cascade	20 g	3 day(s)	6.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar