

## 08 Chmiel 02

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **159**
- SRM ---
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (50%)	80 %	---
Liquid Extract	wes przeniczny	1.7 kg (50%)	80 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	60 min	13.2 %
Boil	Centennial	25 g	30 min	9.7 %
Boil	Cascade	50 g	30 min	5.5 %
Boil	Citra	25 g	30 min	14.2 %
Boil	Citra	25 g	10 min	14.2 %
Boil	Centennial	25 g	5 min	9.7 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Cascade	50 g	5 day(s)	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---