

# Chmielove

---

- Gravity **12.4 BLG**
- ABV ---
- IBU **74**
- SRM ---
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (100%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %
Aroma (end of boil)	Equinox	20 g	25 min	13.1 %
Aroma (end of boil)	Simcoe	15 g	15 min	13.2 %
Whirlpool	Cascade	20 g	1 min	6 %
Dry Hop	Cascade	15 g	7 day(s)	6 %
Dry Hop	Equinox	15 g	7 day(s)	13.1 %

## Yeasts

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