

## Dla Krzysztofa Mikołajczyka

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- Gravity **15.4 BLG**
- ABV ---
- IBU **68**
- SRM **9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.1 liter(s)**
- Boil time **20 min**
- Evaporation rate **10 %/h**
- Boil size **17.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.56 kg (50%)	80 %	10
Liquid Extract	Liquid Extract (LME) - Pale	1.56 kg (50%)	78 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	90 g	10 min	12 %
Aroma (end of boil)	Cascade	30 g	10 min	6 %
Dry Hop	Cascade	50 g	14 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale