

## ES-AI01

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- Gravity **13.8 BLG**
- ABV ---
- IBU **94**
- SRM ---
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Fermentables

| Type           | Name                       | Amount         | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (89.5%) | 80 %  | --- |
| Dry Extract    | WES ekstrakt słodowy jasny | 0.2 kg (10.5%) | 80 %  | --- |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Cascade | 30 g   | 60 min   | 6 %        |
| Boil    | Fuggles | 10 g   | 60 min   | 4.5 %      |
| Boil    | Citra   | 15 g   | 15 min   | 12 %       |
| Boil    | Simcoe  | 15 g   | 15 min   | 13.2 %     |
| Dry Hop | Citra   | 15 g   | 7 day(s) | 12 %       |
| Dry Hop | Simcoe  | 15 g   | 7 day(s) | 13.2 %     |

### Yeasts

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