

Gratisowe - MYO IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **97**
- SRM **10.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **15 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	nachmielony ekstrakt słodowy	4 kg (93%)	99 %	30
Dry Extract	Bruntal	0.3 kg (7%)	81 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Apollo	60 g	60 min	15 %
Aroma (end of boil)	Citra	23 g	5 min	15 %
Aroma (end of boil)	Cascade	30 g	5 min	8.7 %
Dry Hop	Apollo	50 g	5 day(s)	15 %
Dry Hop	Cascade	50 g	3 day(s)	8.7 %

Yeasts

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

Notes

- Testowo 5 litrów nagazowane świeżo wyciśniętym, zagotowanym sokiem z grejpfruta (400ml soku / 5l piwa).
Pozostałe 16 litrów - glukoza (2,3)
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