

Natala

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **53**
- SRM **10.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	5 kg (100%)	81 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	50 min	13 %
Boil	Citra	30 g	15 min	12 %
Boil	Loral	14 g	5 min	12.9 %
Aroma (end of boil)	Amarillo	10 g	0 min	9.5 %
Aroma (end of boil)	Mosaic	10 g	0 min	10 %
Dry Hop	Amarillo	20 g	5 day(s)	9.5 %
Dry Hop	Mosaic	20 g	5 day(s)	10 %
Dry Hop	Citra	20 g	5 day(s)	12 %
Dry Hop	Loral	14 g	5 day(s)	12.9 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Finings	Mech irlandzki	5 g	Boil	15 min