

## odlotowa 40

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **73**
- SRM ---
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **20.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	estrakt sodowy Pale Ale	3.4 kg (75.6%)	73 %	---
Liquid Extract	estrakt słodowy karmelowy	0.3 kg (6.7%)	73 %	---
Dry Extract	ekstrakt słodowy jasny	0.8 kg (17.8%)	90 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zeus	25 g	60 min	14.6 %
Boil	Citra	23 g	10 min	14.2 %
Boil	Simcoe	25 g	10 min	13.3 %
Boil	Falconer's Flight	30 g	5 min	11.3 %
Dry Hop	Cascade	30 g	4 day(s)	6.7 %
Dry Hop	Falconer's Flight	60 g	4 day(s)	11.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---