

## Próba Kalapita

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **38**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

### Fermentables

| Type        | Name                                      | Amount      | Yield | EBC |
|-------------|---|-------------|-------|-----|
| Dry Extract | Gozdawa ekstrakt słodowy superjasny suchy | 3 kg (100%) | 99 %  | 9   |

### Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil                | Nugget      | 33 g   | 60 min   | 8.7 %      |
| Boil                | Cascade     | 10 g   | 15 min   | 12.2 %     |
| Aroma (end of boil) | Sorachi Ace | 25 g   | 0 min    | 13.3 %     |
| Dry Hop             | Sorachi Ace | 25 g   | 5 day(s) | 13.3 %     |
| Dry Hop             | Cascade     | 15 g   | 5 day(s) | 12.2 %     |

### Yeasts

| Name            | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| Fermentis Us-05 | Ale  | Dry  | 11.5 g | ---        |