

Siury Czajena

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **82**
- SRM **10.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|--------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale | 3.4 kg (81%) | 80 % | 35 |
| Dry Extract | WES ekstrakt słodowy jasny | 0.8 kg (19%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 45 g | 60 min | 15.5 % |
| Aroma (end of boil) | Simcoe | 10 g | 10 min | 13.2 % |
| Aroma (end of boil) | Cascade | 10 g | 10 min | 6 % |
| Whirlpool | Simcoe | 10 g | 0 min | 13.2 % |
| Whirlpool | Cascade | 10 g | 0 min | 6 % |
| Whirlpool | Citra | 10 g | 0 min | 12 % |
| Whirlpool | Mosaic | 10 g | 0 min | 10 % |
| Dry Hop | Simcoe | 10 g | 4 day(s) | 13.2 % |
| Dry Hop | Cascade | 10 g | 4 day(s) | 6 % |
| Dry Hop | Citra | 20 g | 4 day(s) | 12 % |
| Dry Hop | Mosaic | 20 g | 4 day(s) | 10 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------|--------|---------|--------|
| Fining | Whirlflock T | 1.25 g | Boil | 15 min |

Notes

- Jako podstawa zestaw BA AIPA 15° z ekstraktów
Dec 24, 2017, 3:22 PM