

## 07 Chmiel

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **121**
- SRM ---
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Fermentables

| Type           | Name                       | Amount        | Yield | EBC |
|----------------|----------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 4.6 kg (100%) | 80 %  | --- |

### Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Simcoe   | 50 g   | 60 min   | 13.3 %     |
| Boil    | Citra    | 30 g   | 50 min   | 14.2 %     |
| Boil    | Amarillo | 30 g   | 30 min   | 7.4 %      |
| Boil    | Cascade  | 30 g   | 15 min   | 6.8 %      |
| Dry Hop | Citra    | 20 g   | 3 day(s) | 14.2 %     |
| Dry Hop | Amarillo | 20 g   | 3 day(s) | 7.4 %      |
| Dry Hop | Cascade  | 20 g   | 3 day(s) | 6.8 %      |

### Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 11 g   | Danstar    |