

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 |