

## 10 Chmiel 03

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **220**
- 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	3.4 kg (66.7%)	80 %	---
Liquid Extract	WES ekstrakt słodowy pszeniczny	1.7 kg (33.3%)	80 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	14.4 %
Boil	Cascade	50 g	60 min	9 %
Boil	Citra	50 g	40 min	13.7 %
Boil	Cascade	50 g	20 min	9 %
Boil	Citra	50 g	15 min	13.7 %
Boil	Amarillo	50 g	10 min	8.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---