

# First\_batch\_of\_Michael's\_beer\_RodzinnaBreweryInc

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **85**
- SRM ---
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **21.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	pale ale	3.3 kg (80.5%)	--- %	---
Dry Extract	jasny	0.8 kg (19.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Simcoe	30 g	30 min	13.2 %
Dry Hop	Citra	30 g	5 day(s)	12 %
Dry Hop	Mosaic	30 g	5 day(s)	10 %

## Yeasts

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