

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 |