

Nr5

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **44**
- SRM ---
- Style **White IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	5 kg (100%)	80 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	20 min	11.2 %
Boil	Simcoe	30 g	20 min	13.2 %
Dry Hop	Cascade	20 g	7 day(s)	6 %
Dry Hop	Citra	20 g	7 day(s)	12 %
Boil	Chinook	20 g	20 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us 05	Lager	Dry	11.5 g	fermentis