

# Wąska Szucha

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Briess - Pale Ale Malt	3.4 kg (81%)	80 %	7
Dry Extract	WES ekstrakt słodowy jasny	0.8 kg (19%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	5 min	14.5 %
Boil	Simcoe	10 g	55 min	11.1 %
Boil	Cascade	10 g	55 min	6.8 %
Whirlpool	Simcoe	10 g	0 min	11.1 %
Whirlpool	Cascade	10 g	0 min	6.8 %
Whirlpool	Mosaic	10 g	0 min	11.5 %
Dry Hop	Mosaic	20 g	0 day(s)	11.5 %
Dry Hop	Simcoe	10 g	0 day(s)	11.1 %
Dry Hop	Cascade	10 g	0 day(s)	6.8 %

## Yeasts

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