

# Wyrski szpil

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **53**
- SRM **10.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

| Type           | Name             | Amount        | Yield | EBC |
|----------------|------------------|---------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale | 3.4 kg (100%) | 80 %  | 35  |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Citra  | 5 g    | 60 min   | 12 %       |
| Boil    | Simcoe | 5 g    | 60 min   | 13.2 %     |
| Boil    | Citra  | 10 g   | 20 min   | 12 %       |
| Boil    | Simcoe | 10 g   | 20 min   | 13.2 %     |
| Boil    | Citra  | 25 g   | 10 min   | 12 %       |
| Boil    | Simcoe | 15 g   | 10 min   | 13.2 %     |
| Dry Hop | Citra  | 40 g   | 7 day(s) | 12 %       |

## Yeasts

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