

## zielone #1

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **144**
- SRM **18.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	pale ale	1.7 kg (94.4%)	75 %	7
Grain	Jęczmień palony	0.1 kg (5.6%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Boil	Chinook	15 g	30 min	13 %
Boil	Citra	15 g	30 min	12 %
Aroma (end of boil)	Citra	15 g	10 min	12 %

### Yeasts

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