

Chmiel 05

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **219**
- SRM **8.3**

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 **10 %/h**
- Boil size **31.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------|----------------|-------|-----|
| Liquid Extract | Bruntal | 3.4 kg (66.7%) | 81 % | 26 |
| Liquid Extract | Gozdawa przeniecny | 1.7 kg (33.3%) | 80 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Chinook | 50 g | 60 min | 12.7 % |
| Boil | Columbus/Tomahawk/Zeus | 50 g | 60 min | 12.2 % |
| Boil | Chinook | 50 g | 30 min | 12.7 % |
| Boil | Columbus/Tomahawk/Zeus | 50 g | 30 min | 12.2 % |
| Boil | Simcoe | 50 g | 20 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| Us-05 | Ale | Slant | 100 ml | --- |