

# Chmielove

- Gravity **12.4 BLG**
- ABV ---
- IBU **74**
- SRM ---
- 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 | WES ekstrakt słodowy jasny | 3.4 kg (100%) | 80 %  | --- |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Chinook | 25 g   | 60 min   | 13 %       |
| Aroma (end of boil) | Equinox | 20 g   | 25 min   | 13.1 %     |
| Aroma (end of boil) | Simcoe  | 15 g   | 15 min   | 13.2 %     |
| Whirlpool           | Cascade | 20 g   | 1 min    | 6 %        |
| Dry Hop             | Cascade | 15 g   | 7 day(s) | 6 %        |
| Dry Hop             | Equinox | 15 g   | 7 day(s) | 13.1 %     |

## Yeasts

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