

## el klatro

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **40**
- SRM ---
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (77.3%)	--- %	---
Sugar	cukier	1 kg (22.7%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	60 min	13 %
Boil	Glacier	20 g	20 min	5.5 %
Boil	Citra	20 g	20 min	12 %
Boil	Rakau (NZ)	15 g	20 min	9.5 %
Boil	Simcoe	10 g	20 min	13.2 %
Boil	Rakau (NZ)	15 g	5 min	9.5 %
Boil	Chinook	10 g	5 min	13 %