

# First\_batch\_of\_Michael's\_beer\_RodzinnaBreweryInc

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **85**
- SRM ---
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **21.9 liter(s)**

## Fermentables

| Type           | Name     | Amount         | Yield | EBC |
|----------------|----------|----------------|-------|-----|
| Liquid Extract | pale ale | 3.3 kg (80.5%) | --- % | --- |
| Dry Extract    | jasny    | 0.8 kg (19.5%) | --- % | --- |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 30 g   | 60 min   | 15.5 %     |
| Boil    | Simcoe                 | 30 g   | 30 min   | 13.2 %     |
| Dry Hop | Citra                  | 30 g   | 5 day(s) | 12 %       |
| Dry Hop | Mosaic                 | 30 g   | 5 day(s) | 10 %       |

## Yeasts

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