

# Pierwsze

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- Gravity **16.8 BLG**
- ABV ---
- IBU **52**
- SRM **11.7**
- Style **American IPA**

## 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 | Briess - Pale Ale Malt | 5.1 kg (100%) | 100 % | 35  |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Equinox  | 20 g   | 50 min   | 13.1 %     |
| Boil    | Simcoe   | 20 g   | 25 min   | 13.2 %     |
| Boil    | Mosaic   | 20 g   | 15 min   | 12.5 %     |
| Boil    | Citra    | 50 g   | 5 min    | 12 %       |
| Boil    | Equinox  | 10 g   | 5 min    | 13.1 %     |
| Dry Hop | Amarillo | 100 g  | 7 day(s) | 9.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |