

## takie wiadomo co

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **17**
- SRM **7.8**
- 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	WES ekstrakt słodowy jasny	2.2 kg (59.5%)	80 %	45
Sugar	cukier	1.5 kg (40.5%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	30 min	10 %
Boil	Saaz (Czech Republic)	5 g	10 min	4.5 %
Aroma (end of boil)	Marynka	30 g	1 min	10 %
Dry Hop	Marynka	50 g	3 day(s)	10 %
Dry Hop	Saaz (Czech Republic)	25 g	3 day(s)	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	cytryna	55 g	Secondary	10 day(s)