

# Wujek Stasiek z Ameryki

- Gravity **14.5 BLG**
- ABV ---
- IBU **107**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Liquid Extract (LME) - Pale	1.7 kg (50%)	78 %	16
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (50%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	60 min	12.8 %
Aroma (end of boil)	Chinook	20 g	10 min	12.5 %
Aroma (end of boil)	Citra	20 g	7 min	12.1 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Dry Hop	Citra	30 g	5 day(s)	12 %
Dry Hop	Chinook	20 g	5 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	nic	0 g	Boil	1 min