

# Yankee Doodle

- Gravity **14.7 BLG**
- ABV ---
- IBU **95**
- SRM **14.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- liter(s)

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	bruntal pale ale	3.4 kg (69.4%)	81 %	25.6
Dry Extract	bruntal jasny	1 kg (20.4%)	81 %	25
Sugar	glukoza	0.5 kg (10.2%)	100 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	25 g	60 min	15.4 %
Boil	Simcoe	25 g	40 min	13.2 %
Boil	Mosaic	25 g	20 min	11.7 %
Whirlpool	Nugget	5 g	0 min	15.4 %
Whirlpool	Simcoe	5 g	0 min	13.2 %
Whirlpool	Mosaic	5 g	0 min	11.7 %
Dry Hop	Columbus/Tomahawk/Zeus	50 g	10 day(s)	15.5 %

## Yeasts

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

## Notes

- BLG początkowe 17,2  
widoczny start fermentacji po 6h od zadania drożdży  
*Sep 4, 2016, 3:29 PM*