

## Chmiel 06

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **198**
- SRM ---
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (66.7%)	80 %	---
Liquid Extract	Pszoniczny	1.7 kg (33.3%)	85 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	50 g	60 min	12 %
Boil	Hallertau Blanc	50 g	60 min	11 %
Boil	Apollo	50 g	30 min	12 %
Boil	Hallertau Blanc	50 g	30 min	11 %
Boil	Mosaic	50 g	20 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar