

# Igła

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **60**
- SRM **7.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	2.4 kg (50%)	81 %	15
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	2.4 kg (50%)	80 %	18

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	12.8 %
Boil	Simcoe	20 g	60 min	12.6 %
Boil	Mosaic	10 g	15 min	12.8 %
Boil	Simcoe	10 g	15 min	12.6 %
Aroma (end of boil)	Mosaic	30 g	1 min	12.8 %
Aroma (end of boil)	Simcoe	30 g	1 min	12.6 %
Dry Hop	Mosaic	30 g	6 day(s)	12.8 %
Dry Hop	Simcoe	30 g	6 day(s)	12.6 %
Dry Hop	Chinook	30 g	5 day(s)	12.1 %

## Yeasts

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