

## jesień2k19

---

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **42**
- SRM **8.8**
- 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 **5 %/h**
- Boil size **23.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal pilzneński	3.4 kg (86.1%)	81 %	26
Sugar	Cukier	0.55 kg (13.9%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	10 min	4 %
Dry Hop	Lublin (Lubelski)	25 g	7 day(s)	4 %

### Yeasts

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