

Klejnot Pacyfiku

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **73**
- SRM **10.1**
- 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 | WES ekstrakt słodowy jasny | 5 kg (100%) | 80 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Pacific Gem | 20 g | 60 min | 15.3 % |
| Boil | Pacific Gem | 40 g | 25 min | 15.3 % |
| Boil | Pacific Gem | 30 g | 5 min | 15.3 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|---------|-------|
| Flavor | Trawa cytrynowa | 30 g | Boil | 5 min |