

## #Sowa 15 - Puszek i Puszek / Single Hop Citra Dry Hopped IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **37**
- SRM **9.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Fermentables

| Type           | Name                       | Amount         | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 3.4 kg (87.2%) | 80 %  | 35  |
| Adjunct        | Glukoza                    | 0.5 kg (12.8%) | 80 %  | 0   |

### Hops

| Use for | Name  | Amount | Time     | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil    | Citra | 25 g   | 60 min   | 12 %       |
| Boil    | Citra | 25 g   | 5 min    | 12 %       |
| Dry Hop | Citra | 50 g   | 5 day(s) | 12 %       |

### Yeasts

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

### Notes

- Proste, proste i jeszcze raz zajebiste. Citra zrobiła mega robotę. Brzeczka startowa miała około 11 BLG, odfermentowanie do 2 BLG.  
*Dec 6, 2020, 1:53 PM*