

## takie wiadomo co

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **17**
- SRM **7.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Fermentables

| Type           | Name                       | Amount         | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 2.2 kg (59.5%) | 80 %  | 45  |
| Sugar          | cukier                     | 1.5 kg (40.5%) | --- % | --- |

### Hops

| Use for             | Name                  | Amount | Time     | Alpha acid |
|---------------------|-----------------------|--------|----------|------------|
| Boil                | Marynka               | 20 g   | 30 min   | 10 %       |
| Boil                | Saaz (Czech Republic) | 5 g    | 10 min   | 4.5 %      |
| Aroma (end of boil) | Marynka               | 30 g   | 1 min    | 10 %       |
| Dry Hop             | Marynka               | 50 g   | 3 day(s) | 10 %       |
| Dry Hop             | Saaz (Czech Republic) | 25 g   | 3 day(s) | 4.5 %      |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |

### Extras

| Type   | Name    | Amount | Use for   | Time      |
|--------|---------|--------|-----------|-----------|
| Flavor | cytryna | 55 g   | Secondary | 10 day(s) |