

## Test

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **55**
- SRM **13.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Fermentables

| Type           | Name                              | Amount        | Yield | EBC |
|----------------|-----------------------------------|---------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 2.4 kg (100%) | 80 %  | 35  |

### Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Chinook    | 25 g   | 30 min   | 13 %       |
| Boil                | Centennial | 15 g   | 5 min    | 10.5 %     |
| Aroma (end of boil) | Centennial | 10 g   | 1 min    | 10.5 %     |
| Dry Hop             | Centennial | 10 g   | 7 day(s) | 10.5 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 15 g   | Fermentis  |