

Wyrski szpil

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **53**
- SRM **10.4**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------|---------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale | 3.4 kg (100%) | 80 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Citra | 5 g | 60 min | 12 % |
| Boil | Simcoe | 5 g | 60 min | 13.2 % |
| Boil | Citra | 10 g | 20 min | 12 % |
| Boil | Simcoe | 10 g | 20 min | 13.2 % |
| Boil | Citra | 25 g | 10 min | 12 % |
| Boil | Simcoe | 15 g | 10 min | 13.2 % |
| Dry Hop | Citra | 40 g | 7 day(s) | 12 % |

Yeasts

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