

Gwaŧt Chmielu

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **139**
- SRM **9.3**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **85 min**
- Evaporation rate **10 %/h**
- Boil size **23.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	3.4 kg (100%)	81 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	15 g	75 min	9.5 %
Boil	Citra	15 g	75 min	12 %
Boil	Chinook	15 g	75 min	13 %
Boil	Simcoe	15 g	75 min	13.2 %
Boil	Cascade	15 g	75 min	6 %
Aroma (end of boil)	Amarillo	15 g	10 min	9.5 %
Aroma (end of boil)	Citra	15 g	10 min	12 %
Aroma (end of boil)	Chinook	15 g	10 min	13 %
Aroma (end of boil)	Simcoe	15 g	10 min	13.2 %
Aroma (end of boil)	Cascade	15 g	10 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	9.5 g	Fermentis