

#4BrownIPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **40**
- SRM **11.4**
- 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 | Polding Pale Ale | 1.7 kg (35.4%) | 57 % | 40 |
| Sugar | cukier | 1 kg (20.8%) | 100 % | --- |
| Grain | SŁÓD KARMELOWY Viking Malt | 0.25 kg (5.2%) | 72 % | 30 |
| Grain | SŁÓD COOKIE Viking Malt | 0.15 kg (3.1%) | 72 % | 50 |
| Liquid Extract | Polding Pale Ale | 1.7 kg (35.4%) | 57 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 20 g | 60 min | 7.6 % |
| Boil | Chinook | 26 g | 15 min | 7.6 % |
| Boil | Citra | 20 g | 15 min | 13 % |
| Aroma (end of boil) | Citra | 20 g | 1 min | 13 % |
| Dry Hop | Citra | 60 g | 3 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 300 ml | Własne |