

## C ipa

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **82**
- SRM **44.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Fermentables

| Type           | Name                            | Amount         | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.7 kg (33.3%) | 90 %  | 621 |
| Liquid Extract | Bruntal Pale Ale                | 1.7 kg (33.3%) | 80 %  | 35  |
| Liquid Extract | Bruntal Pale Ale                | 1.7 kg (33.3%) | 80 %  | 35  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 50 g   | 60 min | 13 %       |
| Boil    | Simcoe  | 30 g   | 20 min | 13.2 %     |
| Boil    | Simcoe  | 20 g   | 7 min  | 13.2 %     |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us 04 | Ale  | Dry  | 10 g   | ---        |