

# czIPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **78**
- SRM **17.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **20.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Gozdawa ekstrakt słodowy jasny	1.7 kg (33.3%)	68 %	45
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## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	15 g	60 min	8.7 %
Aroma (end of boil)	Citra	50 g	15 min	13.4 %
Aroma (end of boil)	Amarillo	15 g	5 min	8.7 %
Aroma (end of boil)	Citra	50 g	5 min	13.4 %
Whirlpool	Amarillo	30 g	30 min	8.7 %
Dry Hop	Citra	100 g	5 day(s)	13.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	4 g	Boil	10 min