

# IPA

- Gravity **15.7 BLG**
- ABV ---
- IBU **83**
- SRM **9.3**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **19.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3 kg (66.7%)	80 %	5
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.5 kg (33.3%)	90 %	55

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.4 %
Boil	Cascade	30 g	40 min	5.5 %
Boil	Amarillo	20 g	32 min	8.8 %
Boil	Cascade	20 g	15 min	5.5 %
Boil	Amarillo	10 g	15 min	8.8 %
Boil	Mosaic	10 g	15 min	12 %
Boil	Amarillo	10 g	10 min	8.8 %
Boil	Mosaic	10 g	10 min	12 %
Boil	Citra	20 g	5 min	13.8 %
Boil	Mosaic	10 g	5 min	10.4 %
Whirlpool	Citra	30 g	0 min	13.8 %
Dry Hop	Amarillo	30 g	8 day(s)	7.1 %
Dry Hop	Cascade	10 g	5 day(s)	6.9 %
Dry Hop	Amarillo	20 g	5 day(s)	7.1 %
Dry Hop	Citra	9.5 g	3 day(s)	13.8 %

## Yeasts

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