

# IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **73**
- SRM **9.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **11.6 liter(s)**

## Fermentables

| Type           | Name                                      | Amount          | Yield | EBC |
|----------------|---|-----------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale                          | 1.35 kg (77.1%) | 84 %  | 35  |
| Dry Extract    | Gozdawa ekstrakt słodowy superjasny suchy | 0.2 kg (11.4%)  | 99 %  | 9   |
| Sugar          | Glukoza                                   | 0.2 kg (11.4%)  | 100 % | --- |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 15 g   | 60 min | 9.1 %      |
| Boil                | Marynka           | 10 g   | 30 min | 9.1 %      |
| Boil                | Lublin (Lubelski) | 10 g   | 20 min | 5.4 %      |
| Boil                | Sybilla           | 10 g   | 20 min | 6.9 %      |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g   | 10 min | 5.4 %      |
| Aroma (end of boil) | Sybilla           | 10 g   | 10 min | 6.9 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 5 g    | Fermentis  |