

# 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