

# IPA

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- Gravity **12.4 BLG**
- ABV ---
- IBU **75**
- SRM ---
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

| Type           | Name                       | Amount        | Yield | EBC |
|----------------|----------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 3.4 kg (100%) | --- % | --- |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Chinook  | 20 g   | 50 min | 13 %       |
| Boil                | Citra    | 20 g   | 25 min | 12 %       |
| Boil                | Amarillo | 12.5 g | 20 min | 9.5 %      |
| Boil                | Cascade  | 12.5 g | 15 min | 6 %        |
| Aroma (end of boil) | Citra    | 12.5 g | 10 min | 12 %       |
| Aroma (end of boil) | Equinox  | 12.5 g | 5 min  | 13.1 %     |

## Yeasts

| Name  | Type  | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| US-05 | Lager | Dry  | 11.5 g | Fermentis  |