

## IPA 8

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **54**
- SRM **10.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

### Fermentables

| Type           | Name                                      | Amount         | Yield | EBC |
|----------------|---|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny       | 3.4 kg (77.3%) | 80 %  | 36  |
| Dry Extract    | Gozdawa ekstrakt słodowy superjasny suchy | 1 kg (22.7%)   | 99 %  | 9   |

### Hops

| Use for   | Name            | Amount | Time     | Alpha acid |
|-----------|-----------------|--------|----------|------------|
| Boil      | Magnum          | 20 g   | 30 min   | 12.2 %     |
| Boil      | Sorachi Ace     | 20 g   | 5 min    | 10 %       |
| Boil      | Hallertau Blanc | 20 g   | 5 min    | 11 %       |
| Boil      | Equinox         | 20 g   | 5 min    | 14 %       |
| Whirlpool | Equinox         | 30 g   | 15 min   | 14 %       |
| Whirlpool | Sorachi Ace     | 30 g   | 15 min   | 10 %       |
| Whirlpool | Hallertau Blanc | 30 g   | 15 min   | 11 %       |
| Dry Hop   | Sorachi Ace     | 50 g   | 2 day(s) | 10 %       |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 23 g   | Fermentis  |