

## IPA v1

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **63**
- SRM ---
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **25.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (33.3%)	80 %	---
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### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	13.2 %
Boil	Centennial	10 g	60 min	7.8 %
Boil	Amarillo	10 g	60 min	7.8 %
Boil	Citra	10 g	60 min	12.8 %
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	14.7 %
Boil	Centennial	5 g	10 min	7.8 %
Boil	Mosaic	5 g	10 min	13.2 %
Boil	Amarillo	5 g	10 min	7.8 %
Boil	Citra	5 g	10 min	12.8 %
Boil	Columbus/Tomahawk/Zeus	5 g	10 min	14.7 %
Aroma (end of boil)	Mosaic	15 g	1 min	13.2 %
Aroma (end of boil)	Centennial	15 g	1 min	7.8 %
Aroma (end of boil)	Amarillo	15 g	1 min	7.8 %
Aroma (end of boil)	Citra	15 g	1 min	12.8 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	15 g	1 min	14.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-04	Ale	Slant	300 ml	---