

# Peck IPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **42**
- SRM **8.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.7 kg (88.1%)	81 %	26
Sugar	Candi Sugar, Clear	0.5 kg (11.9%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	5 g	40 min	8 %
Boil	Mosaic	5 g	40 min	10 %
Boil	Amarillo	5 g	40 min	9.5 %
Boil	Citra	5 g	40 min	12 %
Boil	Mosaic	5 g	15 min	10 %
Boil	Amarillo	5 g	15 min	9.5 %
Boil	Citra	5 g	15 min	12 %
Boil	Mosaic	30 g	5 min	10 %
Boil	Amarillo	30 g	5 min	9.5 %
Boil	Citra	30 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis