

# Single Hop IPA

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- Gravity **14.1 BLG**
- ABV ---
- IBU **54**
- SRM **29.1**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt	4.7 kg (94%)	80 %	70
Sugar	Cukier	0.3 kg (6%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	60 min	10.5 %
Boil	Centennial	15 g	30 min	10.5 %
Boil	Centennial	10 g	10 min	10.5 %
Boil	Centennial	10 g	5 min	10.5 %
Boil	Centennial	5 g	0 min	10.5 %
Dry Hop	Centennial	30 g	0 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10.5 g	Fermentis