

## #23 IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **23**
- SRM **10.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Fermentables

| Type           | Name                              | Amount          | Yield | EBC |
|----------------|-----------------------------------|-----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 3.4 kg (75.6%)  | 80 %  | 35  |
| Sugar          | cukier                            | 0.75 kg (16.7%) | 100 % | --- |
| Grain          | Karmelowy Czerwony                | 0.35 kg (7.8%)  | 75 %  | 50  |

### Hops

| Use for | Name           | Amount | Time     | Alpha acid |
|---------|----------------|--------|----------|------------|
| Boil    | Chinook        | 15 g   | 60 min   | 8.8 %      |
| Boil    | Chinook        | 10 g   | 15 min   | 8.8 %      |
| Boil    | Styrian Dragon | 10 g   | 15 min   | 8.1 %      |
| Boil    | Styrian Dragon | 20 g   | 5 min    | 8.1 %      |
| Dry Hop | Styrian Dragon | 50 g   | 4 day(s) | 8.1 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10 g   | Fermentis  |