

IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **67**
- SRM **11.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------|----------------|-------|-----|
| Liquid Extract | Bruntal | 1.7 kg (33.3%) | 81 % | 26 |
| Liquid Extract | Bruntal | 1.7 kg (33.3%) | 81 % | 26 |
| Liquid Extract | Bruntal Pale Ale | 1.7 kg (33.3%) | 80 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 30 g | 60 min | 13 % |
| Boil | Chinook | 30 g | 25 min | 13 % |
| Aroma (end of boil) | Chinook | 30 g | 5 min | 13 % |
| Whirlpool | Cascade | 25 g | 0 min | 6 % |
| Dry Hop | Citra | 60 g | 3 day(s) | 12 % |
| Dry Hop | Cascade | 25 g | 3 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | --- |