IPA 16 Blg

- Gravity **15.7 BLG**
- ABV **---**
- IBU **43**
- SRM **13.1**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy bursztynowy (pale ale 90%, pilzeński 10%)	3.4 kg *(66.7%)*	80 %	40
Liquid Extract	Bruntal ekstrakt słodowy jasny (pilzeński 100%)	1.7 kg *(33.3%)*	80 %	25

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Opal DE	30 g	60 min	8.5 %
Boil	First Gold GB	30 g	30 min	7.5 %
Boil	Bouclier FR	30 g	10 min	3.6 %
Whirlpool	Opal DE	10 g	0 min	8.5 %
Whirlpool	First Gold GB	10 g	0 min	7.5 %
Whirlpool	Bouclier FR	10 g	0 min	3.6 %
Dry Hop	First Gold GB	10 g	3 day(s)	7.5 %
Dry Hop	Bouclier FR	20 g	3 day(s)	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	FERMENTIS