

## American IPA 13° z resztek chmielu

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **60**
- SRM **11.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Fermentables

| Type           | Name             | Amount        | Yield | EBC |
|----------------|------------------|---------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale | 3.4 kg (100%) | 82 %  | 35  |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Chinook | 30 g   | 60 min | 13 %       |
| Boil                | Cascade | 22 g   | 20 min | 6 %        |
| Aroma (end of boil) | Cascade | 11 g   | 10 min | 6 %        |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |