Pacyficzne IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **68**
- SRM **9.7**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	5 kg *(100%)*	80 %	23

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	50 min	15.8 %
Boil	Galaxy	30 g	18 min	13.3 %
Aroma (end of boil)	Mosaic	20 g	10 min	11.8 %
Aroma (end of boil)	El Dorado	50 g	5 min	13.7 %
Whirlpool	Galaxy	30 g	0 min	13.3 %
Dry Hop	Mosaic	30 g	3 day(s)	11.8 %
Dry Hop	Galaxy	30 g	3 day(s)	13.3 %
Dry Hop	Azacca	30 g	3 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	250 ml	Safale

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.