

## SHPPA Izabella

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **24**
- SRM **9.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **6.9 liter(s)**

### Fermentables

| Type           | Name                              | Amount         | Yield | EBC |
|----------------|-----------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt<br>słodowy jasny | 0.85 kg (100%) | 75 %  | 30  |

### Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Izabella | 10 g   | 30 min   | 6.8 %      |
| Aroma (end of boil) | Izabella | 20 g   | 0 min    | 6.8 %      |
| Dry Hop             | Izabella | 20 g   | 3 day(s) | 6.8 %      |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Lutra | Ale  | Dry  | 10 g   | ---        |