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	---