

04. "IPA VIPA" - Indian Pale Ale

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **194**
- SRM ---
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 5.1 kg (100%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | hallertauer taurus | 50 g | 60 min | 14 % |
| Boil | Sorachi Ace | 50 g | 60 min | 10 % |
| Boil | Simcoe | 50 g | 60 min | 13.2 % |
| Boil | Fuggles | 50 g | 60 min | 4.5 % |

Yeasts

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

Notes

- uwarzone 05-03-2016r.
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