

## #4BrownIPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **40**
- SRM **11.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Polding Pale Ale	1.7 kg (35.4%)	57 %	40
Sugar	cukier	1 kg (20.8%)	100 %	---
Grain	SŁÓD KARMELOWY Viking Malt	0.25 kg (5.2%)	72 %	30
Grain	SŁÓD COOKIE Viking Malt	0.15 kg (3.1%)	72 %	50
Liquid Extract	Polding Pale Ale	1.7 kg (35.4%)	57 %	40

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	7.6 %
Boil	Chinook	26 g	15 min	7.6 %
Boil	Citra	20 g	15 min	13 %
Aroma (end of boil)	Citra	20 g	1 min	13 %
Dry Hop	Citra	60 g	3 day(s)	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Własne