

# IPA 1

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **29**
- SRM **7.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3 kg (90.9%)	81 %	26
Sugar	Diamant	0.3 kg (9.1%)	1 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	15 g	60 min	8.59 %
Boil	Premiant	15 g	30 min	8.59 %
Boil	Saaz (Czech Republic)	20 g	20 min	3.27 %
Aroma (end of boil)	Citra	50 g	0 min	12.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Lager	Slant	500 ml	---