

# IPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **73**
- SRM **9.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	1.7 kg (43.6%)	80 %	35
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (43.6%)	80 %	---
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	0.5 kg (12.8%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	Citra	5 g	60 min	12 %
Boil	Mosaic	5 g	60 min	10 %
Boil	Mosaic	5 g	15 min	10 %
Boil	Citra	5 g	15 min	12 %
Boil	Amarillo	20 g	15 min	9.5 %
Dry Hop	Citra	10 g	5 day(s)	12 %
Dry Hop	Mosaic	10 g	5 day(s)	10 %
Dry Hop	Amarillo	30 g	5 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale