

# ipa

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **62**
- SRM **4.3**
- 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	WES ekstrakt słodowy jasny	2.4 kg (45.3%)	80 %	---
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.2 kg (22.6%)	80 %	30
Liquid Extract	pilznerski ekstrakt słodowy	1.7 kg (32.1%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12.9 %
Boil	Citra	20 g	30 min	12.9 %
Boil	Citra	0 g	15 min	12.9 %
Boil	Mosaic	10 g	15 min	12.3 %
Boil	Nelson Sauvignon	10 g	15 min	11 %
Boil	Vic Secret	10 g	15 min	15.6 %
Boil	Vic Secret	15 g	5 min	15.6 %
Boil	Nelson Sauvignon	15 g	5 min	11.2 %
Boil	Mosaic	15 g	5 min	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	1 g	Fermentis