

# IPA

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **53**
- SRM **10.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Fermentables

| Type           | Name                              | Amount        | Yield | EBC |
|----------------|-----------------------------------|---------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 1.7 kg (100%) | 80 %  | 35  |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Marynka | 10 g   | 60 min   | 8 %        |
| Boil                | Chinook | 15 g   | 30 min   | 13 %       |
| Aroma (end of boil) | Citra   | 20 g   | 0 min    | 12 %       |
| Dry Hop             | Citra   | 30 g   | 3 day(s) | 12 %       |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Us05 gęstwa | Ale  | Slant | 500 ml | Xx         |