

## IPA 8

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **54**
- SRM **10.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	3.4 kg (77.3%)	80 %	36
Dry Extract	Gozdawa ekstrakt słodowy superjasny suchy	1 kg (22.7%)	99 %	9

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	30 min	12.2 %
Boil	Sorachi Ace	20 g	5 min	10 %
Boil	Hallertau Blanc	20 g	5 min	11 %
Boil	Equinox	20 g	5 min	14 %
Whirlpool	Equinox	30 g	15 min	14 %
Whirlpool	Sorachi Ace	30 g	15 min	10 %
Whirlpool	Hallertau Blanc	30 g	15 min	11 %
Dry Hop	Sorachi Ace	50 g	2 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	23 g	Fermentis