

# IPAmiętaj

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **71**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy Monachijski - Weyermann Munich Amber	1.2 kg (25%)	78 %	22
Liquid Extract	WES ekstrakt słodowy jasny	3.6 kg (75%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	30 min	13.2 %
Boil	Citra	30 g	30 min	12 %
Aroma (end of boil)	Citra	60 g	5 min	12 %
Whirlpool	Simcoe	30 g	0 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis