

# IPowate

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **49**
- SRM ---
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Fermentables

| Type           | Name      | Amount         | Yield | EBC |
|----------------|-----------|----------------|-------|-----|
| Liquid Extract | pale ale  | 1.7 kg (42.5%) | 98 %  | --- |
| Liquid Extract | pilzenski | 2.3 kg (57.5%) | 98 %  | --- |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Magnum  | 30 g   | 60 min   | 12.9 %     |
| Boil      | Magnum  | 20 g   | 20 min   | 13.5 %     |
| Whirlpool | Summit  | 10 g   | 0 min    | 17 %       |
| Whirlpool | Cascade | 10 g   | 0 min    | 6 %        |
| Dry Hop   | Summit  | 40 g   | 3 day(s) | 17 %       |
| Dry Hop   | Cascade | 40 g   | 3 day(s) | 6 %        |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Australian Ale Yeast | Ale  | Dry  | 11 g   | ---        |