

Kiwi IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **45**
- SRM **15.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.2 kg (100%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Motueka | 8 g | 60 min | 5.6 % |
| Boil | Wai-iti | 8 g | 60 min | 1.4 % |
| Boil | Motueka | 8 g | 30 min | 5.6 % |
| Boil | Wai-iti | 8 g | 30 min | 1.4 % |
| Aroma (end of boil) | Motueka | 13 g | 5 min | 5.6 % |
| Aroma (end of boil) | Wai-iti | 12.5 g | 5 min | 1.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Notes

- Na przyszłość zmienić chmiel albo ilość chmielu. Jest "puste", praktycznie zero aromatów chmielowych.
Mar 16, 2023, 8:46 AM