

## M Ipa #1

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **48**
- SRM **5.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	polding	3.4 kg (82.9%)	78 %	16
Sugar	cukier	0.7 kg (17.1%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	10 g	45 min	9.1 %
Boil	Mosaic	10 g	45 min	11 %
Boil	Mandarina Bavaria	10 g	15 min	9.1 %
Boil	Mosaic	20 g	15 min	11 %
Boil	Citra	10 g	15 min	12 %
Aroma (end of boil)	Citra	33 g	5 min	12 %
Aroma (end of boil)	Mandarina Bavaria	10 g	5 min	9.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis