

## NEW IPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **67**
- SRM **8.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	3.4 kg (87.2%)	81 %	26
Sugar	cukier	0.5 kg (12.8%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Sybilla	30 g	60 min	3.5 %
Boil	Amarillo	30 g	60 min	9.5 %
Boil	Cascade	30 g	30 min	6 %
Aroma (end of boil)	Citra	30 g	0 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale