

## Pierwsze IPApodobne

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **84**
- SRM **3.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Fermentables

| Type           | Name                | Amount        | Yield | EBC |
|----------------|---------------------|---------------|-------|-----|
| Liquid Extract | Coopers LME - Light | 3.2 kg (100%) | 78 %  | 7   |

### Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Centennial | 50 g   | 55 min   | 10.5 %     |
| Aroma (end of boil) | Citra      | 50 g   | 10 min   | 12 %       |
| Dry Hop             | Citra      | 50 g   | 5 day(s) | 12 %       |

### Yeasts

| Name                       | Type | Form | Amount | Laboratory |
|----------------------------|------|------|--------|------------|
| Gozdawa - Pure Ale Yeast 7 | Ale  | Dry  | 10.5 g | Gozdawa    |