

Rugby IPA

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **57**
- SRM **7.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------|----------------|-------|-----|
| Liquid Extract | Bruntal | 1.7 kg (47.2%) | 81 % | 26 |
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| Sugar | glukoza | 0.2 kg (5.6%) | 90 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Topaz | 30 g | 50 min | 15 % |
| Boil | Topaz | 20 g | 5 min | 15 % |
| Whirlpool | Mosaic | 20 g | 10 min | 10 % |
| Whirlpool | Motueka | 20 g | 10 min | 5.3 % |
| Whirlpool | Cascade | 20 g | 10 min | 5.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale us-05 | Ale | Slant | 150 ml | Fermentis |