

# sosnowa kita ipa

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **53**
- SRM **10.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.7 kg (75.5%)	80 %	35
Liquid Extract	Pszeniczny	1.2 kg (24.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	citra	15 g	30 min	10 %
Boil	Mosaic	10 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	pączki sosny suszone	50 g	Boil	30 min
Other	pączki sosny suszone	50 g	Boil	0 min