

## test IPA

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **47**
- SRM **9.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Gozdawa ekstrakt słodowy jasny	1.7 kg (81%)	80 %	45
Sugar	Glukoza	0.4 kg (19%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	25 g	15 min	3.5 %
Boil	Lublin (Lubelski)	25 g	10 min	4 %
Boil	Marynka	25 g	30 min	10 %
Dry Hop	Sybilla	25 g	7 day(s)	3.5 %
Dry Hop	Lublin (Lubelski)	25 g	7 day(s)	4 %
Dry Hop	Marynka	25 g	7 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	10 g	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	Trawa cytrynowa	20 g	Boil	10 min