

# Wuj-wie-co IPA #1

---

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **48**
- SRM **13.3**
- 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	Bruntal Pale Ale	5.1 kg (100%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	55 min	15.5 %
Aroma (end of boil)	Mosaic	20 g	10 min	10 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %
Dry Hop	Cascade	50 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---

## Notes

- Rozlew 13 V  
22,5l - 115g glukozy  
4 blg końcowa

~120zl

May 17, 2017, 12:06 AM