

## 04. "IPA VIPA" - Indian Pale Ale

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **194**
- SRM ---
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	5.1 kg (100%)	80 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer taurus	50 g	60 min	14 %
Boil	Sorachi Ace	50 g	60 min	10 %
Boil	Simcoe	50 g	60 min	13.2 %
Boil	Fuggles	50 g	60 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

### Notes

- uwarzone 05-03-2016r.  
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