

## #26 IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **10.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	3.6 kg (86.1%)	80 %	35
Sugar	cukier	0.25 kg (6%)	100 %	---
Grain	red active	0.33 kg (7.9%)	80 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	8.8 %
Boil	Chinook	6 g	20 min	8.8 %
Boil	Centennial	15 g	20 min	11.7 %
Boil	Centennial	20 g	5 min	11.7 %
Dry Hop	Centennial	15 g	7 day(s)	11.7 %
Dry Hop	Centennial	50 g	3 day(s)	11.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	50 ml	wlasne