

## AIPA zakrecona chmielem bis

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **85**
- SRM **9.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (100%)	95 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	20 g	60 min	13.8 %
Boil	Nugget	20 g	45 min	13.3 %
Boil	Cascade	20 g	30 min	7.8 %
Aroma (end of boil)	Nugget	20 g	15 min	13.3 %
Aroma (end of boil)	Topaz	20 g	10 min	15.5 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	20 min