

# Aromatyczna IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **45**
- SRM **11.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	5.1 kg (100%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Citra	30 g	15 min	12 %
Aroma (end of boil)	Citra	20 g	10 min	12 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %
Dry Hop	Amarillo	30 g	3 day(s)	9.5 %
Dry Hop	Citra	50 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis