

# Brewmaker IPA

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- Gravity **14.3 BLG**
- ABV ---
- IBU **14**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **10 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

## Fermentables

| Type           | Name  | Amount         | Yield | EBC |
|----------------|---|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny                            | 3.4 kg (65.4%) | 80 %  | --- |
| Liquid Extract | Ekstrakt słodowy Monachijski - Weyermann Munich Amber | 1.8 kg (34.6%) | 78 %  | 22  |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | English Golding | 90 g   | 10 min | 4.8 %      |

## Yeasts

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