

## Coopers IPA #2

---

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU ---
- SRM **24.3**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Coopers Brew A IPA	1.7 kg (50%)	--- %	230
Liquid Extract	Gozdawa ekstrakt słodowy jasny	1.7 kg (50%)	80 %	45

### Yeasts

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