

## Ipa 2

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **32**
- SRM **8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.4 kg (91.9%)	81 %	26
Sugar	Cukier	0.3 kg (8.1%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Aroma (end of boil)	Książęcy	30 g	15 min	7 %
Aroma (end of boil)	Książęcy	60 g	3 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis