

# IPA

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- Gravity **12.4 BLG**
- ABV ---
- IBU **75**
- SRM ---
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (100%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	50 min	13 %
Boil	Citra	20 g	25 min	12 %
Boil	Amarillo	12.5 g	20 min	9.5 %
Boil	Cascade	12.5 g	15 min	6 %
Aroma (end of boil)	Citra	12.5 g	10 min	12 %
Aroma (end of boil)	Equinox	12.5 g	5 min	13.1 %

## Yeasts

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