

## IPA 6

---

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **52**
- SRM **8.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **28.8 liter(s)**

### Fermentables

| Type           | Name                                      | Amount         | Yield | EBC |
|----------------|---|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny            | 3.4 kg (77.3%) | 81 %  | 26  |
| Dry Extract    | Gozdawa ekstrakt słodowy superjasny suchy | 1 kg (22.7%)   | 99 %  | 20  |

### Hops

| Use for | Name                | Amount | Time     | Alpha acid |
|---------|---------------------|--------|----------|------------|
| Boil    | Equinox             | 20 g   | 60 min   | 14 %       |
| Boil    | Equinox             | 20 g   | 30 min   | 14 %       |
| Boil    | Hallertau Tradition | 30 g   | 15 min   | 5.2 %      |
| Boil    | Hallertau Tradition | 30 g   | 0 min    | 5.2 %      |
| Dry Hop | Sorachi Ace         | 100 g  | 2 day(s) | 10 %       |

### Yeasts

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