

## IPA Piotr 4

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **46**
- SRM **11.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.4 kg (66.7%)	81 %	26
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (33.3%)	80 %	36

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Hallertau Tradition	50 g	1 min	5.2 %
Boil	Magnum	35 g	60 min	12.2 %
Boil	Equinox	30 g	5 min	14 %
Dry Hop	Hallertau Tradition	50 g	2 day(s)	5.2 %
Dry Hop	Equinox	70 g	2 day(s)	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---