

## IPA Sebastiana02

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **50**
- SRM **10.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	3.5 kg (90.9%)	80 %	36
Sugar	Glukoza	0.35 kg (9.1%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	45 min	10 %
Boil	Mosaic	10 g	15 min	10 %
Boil	Amarillo	10 g	15 min	9.5 %
Boil	Citra	10 g	15 min	12 %
Boil	Mosaic	10 g	5 min	10 %
Boil	Amarillo	25 g	5 min	9.5 %
Boil	Citra	10 g	5 min	12 %

### Yeasts

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