# IPA z ekstraktów

---

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **40**
- SRM **14.6**
- Style **English 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 | 1.7 kg *(38.6%)* | 100 % | 45 |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg *(38.6%)* | 100 % | 45 |
| Dry Extract | WES ekstrakt słodowy jasny | 1 kg *(22.7%)* | 100 % | 45 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Simcoe | 25 g | 60 min | 12.3 % |
| Boil | Simcoe | 10 g | 10 min | 12.3 % |
| Whirlpool | Sabro | 20 g | 10 min | 13.8 % |
| Whirlpool | Citra | 20 g | 10 min | 12.7 % |
| Dry Hop | Sabro | 20 g | 5 day(s) | 13.8 % |
| Dry Hop | Citra | 20 g | 5 day(s) | 12.7 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |