

# Kiwi IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **45**
- SRM **15.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.2 kg (100%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	8 g	60 min	5.6 %
Boil	Wai-iti	8 g	60 min	1.4 %
Boil	Motueka	8 g	30 min	5.6 %
Boil	Wai-iti	8 g	30 min	1.4 %
Aroma (end of boil)	Motueka	13 g	5 min	5.6 %
Aroma (end of boil)	Wai-iti	12.5 g	5 min	1.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Notes

- Na przyszłość zmienić chmiel albo ilość chmielu. Jest "puste", praktycznie zero aromatów chmielowych.  
*Mar 16, 2023, 8:46 AM*