

## Session IPA

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- Gravity **10.7 BLG**
- ABV ---
- IBU **70**
- SRM **13**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Fermentables

| Type           | Name                       | Amount        | Yield | EBC |
|----------------|----------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (100%) | 90 %  | 30  |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Marynka | 20 g   | 60 min   | 10 %       |
| Boil    | Citra   | 10 g   | 15 min   | 12 %       |
| Boil    | Citra   | 10 g   | 5 min    | 12 %       |
| Dry Hop | Citra   | 10 g   | 7 day(s) | 12 %       |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 5.75 g | Safale     |