

Well-hopped IPA v2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **95**
- SRM **9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **47 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	3.4 kg (74.6%)	80 %	35
Sugar	Glukoza	1.16 kg (25.4%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	47 min	13.3 %
Boil	Mosaic	5 g	47 min	11.9 %
Boil	Amarillo	5 g	47 min	6 %
Boil	Citra	10 g	32 min	13.2 %
Boil	Centennial	10 g	32 min	8.5 %
Boil	Amarillo	10 g	32 min	6 %
Boil	Mosaic	5 g	32 min	11.9 %
Boil	Citra	40 g	15 min	13.2 %
Boil	Centennial	30 g	15 min	8.5 %
Boil	Amarillo	35 g	15 min	6 %
Boil	Mosaic	25 g	15 min	11.9 %

Yeasts

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