

## IPA 6

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **52**
- SRM **8.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **28.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.4 kg (77.3%)	81 %	26
Dry Extract	Gozdawa ekstrakt słodowy superjasny suchy	1 kg (22.7%)	99 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	20 g	60 min	14 %
Boil	Equinox	20 g	30 min	14 %
Boil	Hallertau Tradition	30 g	15 min	5.2 %
Boil	Hallertau Tradition	30 g	0 min	5.2 %
Dry Hop	Sorachi Ace	100 g	2 day(s)	10 %

### Yeasts

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