

#2

- Gravity **13.6 BLG**
- ABV ---
- IBU **50**
- SRM **8.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------|---------------|-------|-----|
| Liquid Extract | ekstrakt slodowy pale | 5.1 kg (100%) | 80 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Magnum | 50 g | 30 min | 13.5 % |
| Boil | Amarillo | 20 g | 10 min | 9.5 % |
| Dry Hop | Citra | 100 g | 7 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Fermentis Safbrew BE-256 | Ale | Dry | 10 g | Fermentis |