

#26 IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **10.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 3.6 kg (86.1%) | 80 % | 35 |
| Sugar | cukier | 0.25 kg (6%) | 100 % | --- |
| Grain | red active | 0.33 kg (7.9%) | 80 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Chinook | 20 g | 60 min | 8.8 % |
| Boil | Chinook | 6 g | 20 min | 8.8 % |
| Boil | Centennial | 15 g | 20 min | 11.7 % |
| Boil | Centennial | 20 g | 5 min | 11.7 % |
| Dry Hop | Centennial | 15 g | 7 day(s) | 11.7 % |
| Dry Hop | Centennial | 50 g | 3 day(s) | 11.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 50 ml | wlasne |