

## #4 PA Hazy IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **82**
- SRM **12.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **16.7 liter(s)**
- Trub loss **2 %**
- Size with trub loss **17 liter(s)**
- Boil time **20 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	1.7 kg (45.9%)	80 %	35
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Sugar	cukier	0.303 kg (8.2%)	100 %	0
200 g do gara 103 g do refermentacji				

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	15 min	13.2 %
Boil	Citra	30 g	5 min	12 %
Boil	Amarillo	30 g	5 min	9.5 %
Whirlpool	Simcoe	40 g	15 min	13.2 %
Whirlpool	Citra	40 g	15 min	12 %
Whirlpool	Amarillo	40 g	15 min	9.5 %
Dry Hop	Simcoe	30 g	4 day(s)	13.2 %
Dry Hop	Amarillo	30 g	4 day(s)	9.5 %
Dry Hop	Citra	30 g	4 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.7 g	Fermentis