

## Elektroniczna-CIPA#6

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **63**
- SRM **13**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **24.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	1.7 kg (33.3%)	80 %	35
Liquid Extract	Bruntal Pale Ale	1.7 kg (33.3%)	80 %	35
Liquid Extract	Bruntal Pale Ale	1.7 kg (33.3%)	80 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	50 min	15.5 %
Boil	Cascade	30 g	50 min	6 %
Aroma (end of boil)	Amarillo	20 g	15 min	9.5 %
Aroma (end of boil)	Citra	20 g	7 min	12 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Cascade	20 g	3 day(s)	6 %

### Yeasts

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

### Notes

- Warzenie - 15/09/17  
Początkowa 15,5°BLG  
Burzliwa 17,5 - 18°C  
Na cichą - 27/09 (11 dni burzliwej) - 4,5°BLG  
Końcowa - 3,5 BLG  
ABV - 7%  
CO2 - 2.2 ; 115gr cukru - 20l  
Rozlew - 7 X 17  
Sep 16, 2017, 11:55 AM