

# IPA 1

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **47**
- SRM **9.5**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	2 kg (74.1%)	81 %	26
Sugar	cukier	0.7 kg (25.9%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4.3 %
Aroma (end of boil)	Centennial	10 g	10 min	10.5 %
Aroma (end of boil)	Sorachi Ace	10 g	5 min	10 %
Boil	Marynka	20 g	30 min	7.8 %
Dry Hop	Sorachi Ace	5 g	4 day(s)	10 %
Dry Hop	Centennial	5 g	4 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Fermentis