

IPA 1

- Gravity **13.1 BLG**
- ABV ---
- IBU **54**
- SRM **10.1**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	1.7 kg (48.2%)	81 %	26
Liquid Extract	Bruntal Pale Ale	1.7 kg (48.2%)	80 %	35
Sugar	Glukoza piwowarska	0.13 kg (3.7%)	81 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	9.5 %
Boil	Columbus/Tomahawk/Zeus	5 g	60 min	15.3 %
Boil	Columbus/Tomahawk/Zeus	10 g	30 min	15.3 %
Boil	Amarillo	5 g	15 min	8.8 %
Boil	Citra	5 g	15 min	13.5 %
Boil	Amarillo	5 g	5 min	8.8 %
Boil	Citra	5 g	5 min	13.5 %
Aroma (end of boil)	Amarillo	5 g	0 min	8.8 %
Aroma (end of boil)	Citra	5 g	0 min	13.5 %
Dry Hop	Amarillo	10 g	4 day(s)	8.8 %
Dry Hop	Citra	10 g	4 day(s)	13.5 %

Yeasts

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