

# IPA

- Gravity **19.3 BLG**
- ABV ---
- IBU **87**
- SRM ---
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	4.6 kg (64.8%)	80 %	0
Sugar	cukier	2 kg (28.2%)	--- %	---
Grain	Strzegom Karmel 300	0.5 kg (7%)	--- %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	2 min	13.2 %
Boil	Cascade	100 g	2 min	6 %
Boil	Marynka	100 g	40 min	10 %
Dry Hop	Citra	50 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Herb	kaffir	50 g	Boil	1 min