

# ipa

- Gravity **13.1 BLG**
- ABV ---
- IBU **105**
- SRM ---
- Style **American 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 | WES ekstrakt słodowy jasny | 3.4 kg (94.4%) | 80 %  | --- |
| Dry Extract    | WES ekstrakt słodowy jasny | 0.2 kg (5.6%)  | 80 %  | --- |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 30 g   | 60 min   | 14.6 %     |
| Aroma (end of boil) | Mosaic                 | 60 g   | 15 min   | 12.4 %     |
| Aroma (end of boil) | Simcoe                 | 30 g   | 5 min    | 13.1 %     |
| Whirlpool           | Mosaic                 | 30 g   | 0 min    | 12.4 %     |
| Whirlpool           | Amarillo               | 30 g   | 3 min    | 8.4 %      |
| Dry Hop             | Citra                  | 60 g   | 5 day(s) | 12 %       |

## Yeasts

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