

# IPA

- Gravity **13.1 BLG**
- ABV ---
- IBU **57**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **21.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy jasny	1.7 kg (50%)	80 %	5
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## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	13.5 g	50 min	13.5 %
Boil	Citra	13.5 g	30 min	13.5 %
Aroma (end of boil)	Mosaic	10 g	20 min	12.4 %
Aroma (end of boil)	Mosaic	10 g	10 min	12.4 %
Aroma (end of boil)	Mosaic	10 g	5 min	12.4 %

## Yeasts

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

## Notes

- 20°C  
Start - 11.11.2016  
Ciach - ..18.11.2016  
Keg - 30.11.2016  
*Dec 7, 2016, 10:47 AM*