

# IPA

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- Gravity **12.4 BLG**
- ABV ---
- IBU **89**
- SRM ---

## 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 (100%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	50 min	13 %
Boil	Citra	10 g	50 min	12 %
Boil	Simcoe	10 g	50 min	13.2 %
Aroma (end of boil)	Chinook	10 g	20 min	13 %
Aroma (end of boil)	Citra	10 g	20 min	12 %
Aroma (end of boil)	Simcoe	10 g	20 min	13.2 %
Aroma (end of boil)	Chinook	10 g	10 min	13 %
Aroma (end of boil)	Citra	10 g	10 min	12 %
Aroma (end of boil)	Simcoe	10 g	10 min	13.2 %

## Yeasts

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