

# IPowate

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **49**
- SRM ---
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	pale ale	1.7 kg (42.5%)	98 %	---
Liquid Extract	pilzenski	2.3 kg (57.5%)	98 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	12.9 %
Boil	Magnum	20 g	20 min	13.5 %
Whirlpool	Summit	10 g	0 min	17 %
Whirlpool	Cascade	10 g	0 min	6 %
Dry Hop	Summit	40 g	3 day(s)	17 %
Dry Hop	Cascade	40 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Australian Ale Yeast	Ale	Dry	11 g	---