

# Kiwi IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **45**
- SRM **15.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.4 liter(s)**

## Fermentables

| Type           | Name                       | Amount        | Yield | EBC |
|----------------|----------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.2 kg (100%) | 80 %  | 45  |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Motueka | 8 g    | 60 min | 5.6 %      |
| Boil                | Wai-iti | 8 g    | 60 min | 1.4 %      |
| Boil                | Motueka | 8 g    | 30 min | 5.6 %      |
| Boil                | Wai-iti | 8 g    | 30 min | 1.4 %      |
| Aroma (end of boil) | Motueka | 13 g   | 5 min  | 5.6 %      |
| Aroma (end of boil) | Wai-iti | 12.5 g | 5 min  | 1.4 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

## Notes

- Na przyszłość zmienić chmiel albo ilość chmielu. Jest "puste", praktycznie zero aromatów chmielowych.  
*Mar 16, 2023, 8:46 AM*