

## Pierwsze IPA

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- Gravity **12.6 BLG**
- ABV ---
- IBU **82**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **22.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Briess - Pale Ale Malt	3.4 kg (94.4%)	90 %	7
Sugar	glukoza	0.2 kg (5.6%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Cascade	15 g	60 min	6 %
Boil	Cascade	15 g	30 min	6 %
Boil	Citra	30 g	10 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale