

## test IPA

- Gravity **10 BLG**
- ABV **4 %**
- IBU **47**
- SRM **9.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

### Fermentables

| Type           | Name                           | Amount       | Yield | EBC |
|----------------|--------------------------------|--------------|-------|-----|
| Liquid Extract | Gozdawa ekstrakt słodowy jasny | 1.7 kg (81%) | 80 %  | 45  |
| Sugar          | Glukoza                        | 0.4 kg (19%) | --- % | --- |

### Hops

| Use for | Name              | Amount | Time     | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil    | Sybilla           | 25 g   | 15 min   | 3.5 %      |
| Boil    | Lublin (Lubelski) | 25 g   | 10 min   | 4 %        |
| Boil    | Marynka           | 25 g   | 30 min   | 10 %       |
| Dry Hop | Sybilla           | 25 g   | 7 day(s) | 3.5 %      |
| Dry Hop | Lublin (Lubelski) | 25 g   | 7 day(s) | 4 %        |
| Dry Hop | Marynka           | 25 g   | 7 day(s) | 10 %       |

### Yeasts

| Name                       | Type | Form | Amount | Laboratory |
|----------------------------|------|------|--------|------------|
| Gozdawa - Pure Ale Yeast 7 | Ale  | Dry  | 10 g   | ---        |

### Extras

| Type   | Name            | Amount | Use for | Time   |
|--------|-----------------|--------|---------|--------|
| Flavor | Trawa cytrynowa | 20 g   | Boil    | 10 min |