

# 1 - Hazy IPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **51**
- SRM **9.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **15 min**
- Evaporation rate **10 %/h**
- Boil size **11.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	0.85 kg (50%)	80 %	35
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	0.85 kg (50%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Simcoe	10 g	10 min	13.2 %
Whirlpool	Simcoe	25 g	20 min	13.2 %
Whirlpool	Cascade	15 g	20 min	6 %
Whirlpool	Centennial	15 g	20 min	10.5 %
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Dry Hop	Cascade	35 g	7 day(s)	6 %
Dry Hop	Centennial	35 g	7 day(s)	10.5 %
Podczas fermentacji burzliwej (w 3. dniu)				
Dry Hop	Simcoe	65 g	4 day(s)	13.2 %

## Yeasts

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