

## 5 - MOŻE IPA

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **36**
- SRM **9.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (50%)	80 %	22
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	1.7 kg (50%)	80 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Marynka	10 g	10 min	10 %
Aroma (end of boil)	Palisade	30 g	10 min	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale T-58	Ale	Dry	11.5 g	Fermentis