

## Coopers IPA + chmiele + ekstrakt słodu

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **28**
- SRM **5.1**
- 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 **30 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (63%)	90 %	15
Liquid Extract	WES ekstrakt słodowy jasny	1 kg (37%)	90 %	15

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	30 min	12.7 %
Aroma (end of boil)	Simcoe	10 g	5 min	12.7 %
Boil	Sybilla	10 g	30 min	6.2 %
Aroma (end of boil)	Sybilla	10 g	5 min	6.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
sss	Ale	Dry	10 g	---