

# English Ipa

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **10.7**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Fermentables

| Type           | Name             | Amount       | Yield | EBC |
|----------------|------------------|--------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale | 1.7 kg (50%) | 80 %  | 35  |
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## Hops

| Use for             | Name            | Amount | Time   | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil                | Marynka         | 15 g   | 60 min | 10 %       |
| Boil                | Styrian Golding | 15 g   | 45 min | 3.6 %      |
| Boil                | Styrian Golding | 15 g   | 30 min | 3.6 %      |
| Boil                | Fuggles         | 15 g   | 5 min  | 4.5 %      |
| Aroma (end of boil) | Fuggles         | 15 g   | 0 min  | 4.5 %      |

## Yeasts

| Name                     | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Gozdawa Pure Ale Yeast 7 | Ale  | Dry  | 5 g    | ---        |

## Extras

| Type   | Name                    | Amount | Use for | Time   |
|--------|-------------------------|--------|---------|--------|
| Flavor | Frankfuterka (3szt)     | 1 g    | Boil    | 10 min |
| Flavor | Mech irlandzki          | 10 g   | Boil    | 10 min |
| Flavor | Ziele angielskie (2szt) | 1 g    | Boil    | 30 min |