

# IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **70**
- SRM **12.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	5.1 kg (100%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	60 min	17.9 %
Boil	Magnum	10 g	60 min	12 %
Boil	Citra	20 g	60 min	12 %
Boil	Simcoe	10 g	30 min	11.5 %
Boil	Simcoe	10 g	20 min	11.5 %
Boil	Simcoe	9 g	15 min	11.5 %
Boil	Mosaic	2 g	15 min	10.4 %
Boil	Cascade	10 g	10 min	5.9 %
Boil	Cascade	10 g	5 min	5.9 %
Boil	Warrior	5 g	5 min	17.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Slant	200 ml	salfager