

## IPA 17

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- Gravity **17.1 BLG**
- ABV ---
- IBU **49**
- SRM **9.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Fermentables

| Type           | Name                            | Amount         | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Liquid Extract | Liquid Extract (LME)<br>- Amber | 1.7 kg (33.3%) | 78 %  | 26  |
| Liquid Extract | Liquid Extract (LME)<br>- Pale  | 3.4 kg (66.7%) | 78 %  | 16  |

### Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Summit     | 30 g   | 60 min   | 17 %       |
| Boil    | Willamette | 15 g   | 0 min    | 5 %        |
| Boil    | Equinox    | 15 g   | 0 min    | 13.1 %     |
| Dry Hop | Willamette | 20 g   | 3 day(s) | 5 %        |
| Dry Hop | Equinox    | 20 g   | 3 day(s) | 13.1 %     |

### Yeasts

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