

IPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **73**
- SRM **9.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale | 1.7 kg (43.6%) | 80 % | 35 |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (43.6%) | 80 % | --- |
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 0.5 kg (12.8%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Magnum | 25 g | 60 min | 13.5 % |
| Boil | Citra | 5 g | 60 min | 12 % |
| Boil | Mosaic | 5 g | 60 min | 10 % |
| Boil | Mosaic | 5 g | 15 min | 10 % |
| Boil | Citra | 5 g | 15 min | 12 % |
| Boil | Amarillo | 20 g | 15 min | 9.5 % |
| Dry Hop | Citra | 10 g | 5 day(s) | 12 % |
| Dry Hop | Mosaic | 10 g | 5 day(s) | 10 % |
| Dry Hop | Amarillo | 30 g | 5 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 200 ml | Safale |