

# ipa

- Gravity **13.1 BLG**
- ABV ---
- IBU **105**
- SRM ---
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (94.4%)	80 %	---
Dry Extract	WES ekstrakt słodowy jasny	0.2 kg (5.6%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	14.6 %
Aroma (end of boil)	Mosaic	60 g	15 min	12.4 %
Aroma (end of boil)	Simcoe	30 g	5 min	13.1 %
Whirlpool	Mosaic	30 g	0 min	12.4 %
Whirlpool	Amarillo	30 g	3 min	8.4 %
Dry Hop	Citra	60 g	5 day(s)	12 %

## Yeasts

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