

# IPA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **65**
- SRM **5.4**
- 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 **45 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Poldingroup	3.5 kg (87.5%)	--- %	15
Sugar	Cukier	0.5 kg (12.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	5 g	45 min	11 %
Boil	Mosaic	5 g	45 min	10 %
Boil	Zythos	5 g	45 min	11 %
Boil	Citra	10 g	15 min	12 %
Boil	Galaxy	10 g	15 min	15 %
Boil	Zythos	10 g	15 min	11 %
Boil	Mosaic	5 g	15 min	10 %
Aroma (end of boil)	Citra	40 g	5 min	12 %
Aroma (end of boil)	Galaxy	30 g	5 min	15 %
Aroma (end of boil)	Zythos	35 g	5 min	11 %
Aroma (end of boil)	Mosaic	25 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis