

# IPka Pawła

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **35**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy jasny	1.5 kg (55.6%)	80 %	8
Liquid Extract	WES ekstrakt pszeniczny jasny	1.2 kg (44.4%)	80 %	9

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	citra	3 g	60 min	13.1 %
Boil	Mosaic	3 g	60 min	10 %
Boil	Simcoe	3 g	60 min	13.2 %
Aroma (end of boil)	Citra	5 g	10 min	12 %
Aroma (end of boil)	Mosaic	5 g	10 min	10 %
Aroma (end of boil)	Simcoe	5 g	10 min	13.2 %
Aroma (end of boil)	Citra	5 g	5 min	12 %
Aroma (end of boil)	Mosaic	5 g	5 min	10 %
Aroma (end of boil)	Simcoe	5 g	5 min	13.2 %
Dry Hop	Citra	37 g	3 day(s)	12 %
Dry Hop	Mosaic	37 g	3 day(s)	10 %
Dry Hop	Simcoe	37 g	3 day(s)	13.2 %

## Yeasts

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