

## PIPA z ekstraktów

- Gravity **13.1 BLG**
- ABV ---
- IBU **61**
- 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      | 2.4 kg (66.7%) | 80 %  | --- |
| Liquid Extract | WES ekstrakt słodowy pszeniczny | 1.2 kg (33.3%) | 80 %  | --- |

### Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Oktawia  | 20 g   | 60 min   | 7.8 %      |
| Boil    | Oktawia  | 30 g   | 30 min   | 7.8 %      |
| Boil    | Puławski | 30 g   | 30 min   | 6 %        |
| Boil    | Puławski | 30 g   | 5 min    | 6 %        |
| Dry Hop | Puławski | 40 g   | 5 day(s) | 6 %        |

### Yeasts

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