

Session IPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **43**
- SRM ---
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (100%)	80 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	20 min	10 %
Boil	lunga	10 g	20 min	11 %
Aroma (end of boil)	Oktawia	5 g	0 min	7.1 %
Aroma (end of boil)	Cascade PL	5 g	0 min	5.2 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Lublin (Lubelski)	25 g	3 day(s)	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	4 g	Safale