

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 |