

## Session Ipa #27

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **65**
- SRM **3.9**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **2 min**
- Evaporation rate **2 %/h**
- Boil size **25.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Sugar	cukier	0.96 kg (30.3%)	100 %	0
Liquid Extract	ekstrakt	2.024 kg (64%)	81 %	15
Sugar	cukier refermentacja	0.18 kg (5.7%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Centennial	50 g	120 min	11.6 %
Whirlpool	Centennial	50 g	60 min	11.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis