

warka#3 Coopers IPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **41**
- SRM **24.3**
- 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 **15 min**
- Evaporation rate **10 %/h**
- Boil size **23.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------|--------------|-------|-----|
| Liquid Extract | Ekstrakt Coopers IPA | 1.7 kg (50%) | --- % | 230 |
| Liquid Extract | Ekstrakt Jasny Browamator | 1.7 kg (50%) | --- % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Aroma (end of boil) | Citra | 60 g | 15 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|------|------|--------|------------|
| Standard Coopers | Ale | Dry | 7 g | --- |