

Well-hopped IPA v2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **95**
- SRM **9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **47 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------------|-----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 3.4 kg (74.6%) | 80 % | 35 |
| Sugar | Glukoza | 1.16 kg (25.4%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Chinook | 5 g | 47 min | 13.3 % |
| Boil | Mosaic | 5 g | 47 min | 11.9 % |
| Boil | Amarillo | 5 g | 47 min | 6 % |
| Boil | Citra | 10 g | 32 min | 13.2 % |
| Boil | Centennial | 10 g | 32 min | 8.5 % |
| Boil | Amarillo | 10 g | 32 min | 6 % |
| Boil | Mosaic | 5 g | 32 min | 11.9 % |
| Boil | Citra | 40 g | 15 min | 13.2 % |
| Boil | Centennial | 30 g | 15 min | 8.5 % |
| Boil | Amarillo | 35 g | 15 min | 6 % |
| Boil | Mosaic | 25 g | 15 min | 11.9 % |

Yeasts

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