# 04. "IPA VIPA" - Indian Pale Ale

---

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **194**
- SRM **---**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Liquid Extract | WES ekstrakt słodowy jasny | 5.1 kg *(100%)* | 80 % | --- |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | hallertauer taurus | 50 g | 60 min | 14 % |
| Boil | Sorachi Ace | 50 g | 60 min | 10 % |
| Boil | Simcoe | 50 g | 60 min | 13.2 % |
| Boil | Fuggles | 50 g | 60 min | 4.5 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

## Notes

- uwarzone 05-03-2016r.
  *Oct 31, 2020, 1:06 PM*