

## 2# IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **37**
- SRM **10.5**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **25.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3 kg (66.7%)	80 %	45
Sugar	Cukier	1.5 kg (33.3%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	30 min	8.6 %
Boil	Lublin (Lubelski)	15 g	30 min	3 %
Boil	Saaz (Czech Republic)	15 g	30 min	5.2 %
Boil	Nugget	15 g	30 min	8.7 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Aroma (end of boil)	Centennial	30 g	5 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	300 ml	Fermentis