

ip

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **56**
- SRM **9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **11.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (100%)	81 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mistral	10 g	30 min	5.3 %
Boil	Agnus	10 g	30 min	10.64 %
Boil	Bohemie	10 g	30 min	6.16 %
Boil	Hallertau Tradition	10 g	30 min	5.2 %
Aroma (end of boil)	Strisselspalt	40 g	10 min	1.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis