

## IPA 15

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- Gravity **15 BLG**
- ABV ---
- IBU **47**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Fermentables

| Type           | Name                              | Amount        | Yield | EBC |
|----------------|-----------------------------------|---------------|-------|-----|
| Liquid Extract | Liquid Extract (LME)<br>- Pilsner | 5.1 kg (100%) | 78 %  | 8   |

### Hops

| Use for             | Name                  | Amount | Time     | Alpha acid |
|---------------------|-----------------------|--------|----------|------------|
| Boil                | Citra                 | 15 g   | 60 min   | 12 %       |
| Boil                | Summit                | 15 g   | 60 min   | 17 %       |
| Aroma (end of boil) | Simcoe                | 30 g   | 5 min    | 13.2 %     |
| Dry Hop             | Saaz (Czech Republic) | 20 g   | 7 day(s) | 4.5 %      |

### Yeasts

| Name                  | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale  | Dry  | 11 g   | Danstar    |