

IPA 16 Blg

- Gravity **15.7 BLG**
- ABV ---
- IBU **43**
- SRM **13.1**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy bursztynowy (pale ale 90%, pilzeński 10%) | 3.4 kg (66.7%) | 80 % | 40 |
| Liquid Extract | Bruntal ekstrakt słodowy jasny (pilzeński 100%) | 1.7 kg (33.3%) | 80 % | 25 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | Opal DE | 30 g | 60 min | 8.5 % |
| Boil | First Gold GB | 30 g | 30 min | 7.5 % |
| Boil | Bouclier FR | 30 g | 10 min | 3.6 % |
| Whirlpool | Opal DE | 10 g | 0 min | 8.5 % |
| Whirlpool | First Gold GB | 10 g | 0 min | 7.5 % |
| Whirlpool | Bouclier FR | 10 g | 0 min | 3.6 % |
| Dry Hop | First Gold GB | 10 g | 3 day(s) | 7.5 % |
| Dry Hop | Bouclier FR | 20 g | 3 day(s) | 3.6 % |

Yeasts

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