

# IPA

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **43**
- SRM **8.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	1.7 kg (77.3%)	81 %	26
Dry Extract	Ekstrakt psze	0.5 kg (22.7%)	100 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	45 min	7.6 %
Boil	Ahtanum	10 g	45 min	3.9 %
Boil	Cascade	10 g	30 min	7.6 %
Boil	Ahtanum	10 g	30 min	3.9 %
Boil	Cascade	10 g	15 min	7.6 %
Boil	Ahtanum	10 g	15 min	3.9 %
Whirlpool	Chinook	20 g	0 min	13.9 %
Whirlpool	Amarillo	20 g	0 min	8.2 %
Dry Hop	Chinook	30 g	4 day(s)	13.9 %
Dry Hop	Amarillo	30 g	4 day(s)	8.2 %

## Yeasts

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