

## ipik1 warka nr 2

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **69**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **1 %**
- Size with trub loss **18.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (75.6%)	80 %	7
Adjunct	glukoza	0.7 kg (15.6%)	--- %	---
Grain	Płatki owsiane	0.4 kg (8.9%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	30 g	40 min	17.1 %
Boil	Chmiel Ekuanot	15 g	40 min	13.6 %
Aroma (end of boil)	Amarillo	5 g	4 min	9.5 %
Aroma (end of boil)	ekuanot	5 g	4 min	13.6 %
Dry Hop	Polaris	30 g	4 day(s)	19 %
Dry Hop	Amarillo	50 g	4 day(s)	9.5 %
Dry Hop	ekuanot	10 g	4 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	trawa cytrynowa	10 g	Boil	10 min
Spice	suszona skórka cytryny	10 g	Boil	10 min
Water Agent	gips piwowarski	4 g	Boil	60 min
Water Agent	chlerek wapnia	6 g	Boil	60 min