

## Pierwsze IPA

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- Gravity **12.6 BLG**
- ABV ---
- IBU **82**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **22.1 liter(s)**

### Fermentables

| Type           | Name                   | Amount         | Yield | EBC |
|----------------|------------------------|----------------|-------|-----|
| Liquid Extract | Briess - Pale Ale Malt | 3.4 kg (94.4%) | 90 %  | 7   |
| Sugar          | glukoza                | 0.2 kg (5.6%)  | 100 % | --- |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Citra   | 30 g   | 60 min | 12 %       |
| Boil    | Cascade | 15 g   | 60 min | 6 %        |
| Boil    | Cascade | 15 g   | 30 min | 6 %        |
| Boil    | Citra   | 30 g   | 10 min | 12 %       |

### Yeasts

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