

pipa

- Gravity **12.4 BLG**
- ABV ---
- IBU **50**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|---------------|-------|-----|
| Liquid Extract | ekstrakt słodowy jasny gozdawa | 3.4 kg (100%) | 80 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Marynka | 50 g | 60 min | 4.3 % |
| Boil | Lublin (Lubelski) | 50 g | 30 min | 4 % |
| Boil | Lublin (Lubelski) | 30 g | 10 min | 3.6 % |
| Boil | Sybilla | 20 g | 1 min | 7.5 % |
| Dry Hop | Sybilla | 30 g | 4 day(s) | 7.5 % |

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 | 5 min |