

# Repuś IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **70**
- SRM **11.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (94.4%)	80 %	35
Adjunct	Glukoza	0.2 kg (5.6%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	20 g	60 min	16.1 %
Boil	Citra	20 g	20 min	12.3 %
Boil	Ekuanot	10 g	15 min	16.1 %
Boil	Citra	10 g	10 min	12.3 %
Aroma (end of boil)	Centennial	30 g	0 min	9.7 %
Dry Hop	Amarillo	30 g	4 day(s)	9.5 %

## Yeasts

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