

IPA#3 Amora Preta & Marynka

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **8.5**
- 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	Bruntal ekstrakt słodowy jasny	3.4 kg (94.4%)	81 %	26
Sugar	Cukier	0.2 kg (5.6%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	7.7 %
Aroma (end of boil)	Amora Preta	15 g	15 min	9.8 %
Aroma (end of boil)	Marynka	15 g	15 min	7.7 %
Aroma (end of boil)	Amora Preta	45 g	2 min	9.8 %
Aroma (end of boil)	Marynka	30 g	2 min	7.7 %
Dry Hop	Amora Preta	30 g	2 day(s)	9.8 %

Yeasts

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