

## polish exp

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **45**
- SRM **12**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **30.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.6 liter(s)**
- Total mash volume **4.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt brewa	3.6 kg (75%)	80 %	50
Grain	Słód owsiany Fawcett	0.2 kg (4.2%)	61 %	5
Grain	Pszeniczny	1 kg (20.8%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Książęcy	20 g	30 min	7.5 %
Boil	rody hodowlane 2/20	20 g	30 min	9.3 %
Boil	Książęcy	20 g	15 min	7.5 %
Boil	rody hodowlane 2/20	20 g	15 min	9.3 %
Aroma (end of boil)	Książęcy	20 g	5 min	7.5 %
Aroma (end of boil)	rody hodowlane 2/20	20 g	5 min	9.3 %
Whirlpool	Książęcy	40 g	1 min	7.5 %
Whirlpool	rody hodowlane 2/20	40 g	1 min	9.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
kveik	Ale	Slant	300 ml	---