

POLISH IPA #13

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **39**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (75%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (12.5%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (12.5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Zula | 5 g | 60 min | 8.3 % |
| Aroma (end of boil) | Oktawia | 30 g | 15 min | 7.1 % |
| Aroma (end of boil) | Zula | 25 g | 10 min | 8.3 % |
| Whirlpool | Oktawia | 20 g | 5 min | 7.1 % |
| Whirlpool | Zula | 15 g | 5 min | 8.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------------|
| FM53 Voss kveik | Ale | Liquid | 10 ml | Fermentum Mobile |