

# Polish IPA

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **52**
- SRM **4.1**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **7 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	10 %
Boil	Lublin (Lubelski)	60 g	20 min	4 %
Aroma (end of boil)	Sybilla	60 g	1 min	3.5 %
Dry Hop	Marynka	60 g	---	10 %
Dry Hop	Lublin (Lubelski)	60 g	---	4 %
Dry Hop	Sybilla	60 g	---	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	---