

# Polish IPA

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **79**
- SRM **6.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **8 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **18.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **23.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.57 kg (90.9%)	80 %	5
Sugar	cukier	0.25 kg (5%)	79 %	22
Grain	Weyermann - Carapils	0.21 kg (4.2%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	34 g	60 min	11 %
Whirlpool	Lublin (Lubelski)	50 g	30 min	4 %
Whirlpool	amora preta	50 g	30 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-04	Ale	Slant	200 ml	Fermentis