

## Pucek Polish IPA

- Gravity **13.3 BLG**
- ABV ---
- IBU **35**
- SRM **11.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy jasny Bruntal	2.25 kg (53.6%)	81 %	27
Liquid Extract	Ekstrakt słodowy pale ale Bruntal	1.7 kg (40.5%)	82 %	40
Grain	Caramunich I	0.25 kg (6%)	50 %	90

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	7.7 %
Boil	Marynka	10 g	15 min	7.7 %
Boil	lunga	15 g	15 min	12.9 %
Boil	Oktawia	15 g	15 min	7.8 %
Boil	lunga	15 g	0 min	12.9 %
Boil	Oktawia	15 g	0 min	7.8 %
Dry Hop	lunga	30 g	7 day(s)	12.9 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Herb	Trawa cytrynowa	10 g	Boil	5 min