

# Wędzona Polish IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **47**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (44.4%)	80 %	4
Grain	Viking Pale Ale malt	1.5 kg (22.2%)	80 %	5
Grain	Strzegom Monachijski typ I	0.25 kg (3.7%)	79 %	16
Grain	Grodziski pszeniczny wędzony dębem	1.5 kg (22.2%)	80 %	3
Grain	Płatki owsiane	0.5 kg (7.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	2/20	15 g	20 min	9.3 %
Boil	amora preta	15 g	20 min	9 %
Boil	2/20	15 g	5 min	9.3 %
Boil	amora preta	15 g	5 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Ale	Slant	250 ml	Fermentis