

# Po Polsku

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **72**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (50%)	79 %	6
Grain	Viking Pilsner malt	2.5 kg (50%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	50 g	60 min	11.2 %
Boil	Sybilla	60 g	20 min	3.5 %
Dry Hop	Sybilla	40 g	3 day(s)	3.5 %