

# POL

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **47**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **7 %**
- Size with trub loss **14.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **18.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (35.7%)	81 %	4
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1 kg (23.8%)	80 %	4
Grain	Viking Pale Ale malt	1 kg (23.8%)	80 %	5
Grain	Pszeniczny	0.5 kg (11.9%)	85 %	4
Grain	Żytni	0.2 kg (4.8%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	25 g	35 min	11.2 %
Boil	Tomyski	20 g	30 min	2.8 %
Dry Hop	Tomyski	30 g	3 day(s)	2.8 %
Dry Hop	Amora Preta	30 g	3 day(s)	7.3 %
Aroma (end of boil)	Amora Preta	20 g	10 min	7.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - BRY-97	Ale	Dry	7 g	Danstar