

## poland strong

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **45**
- SRM **4.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.7 kg (26.2%)	81 %	4
Grain	pale ale	4 kg (61.5%)	70 %	2
Grain	Pszeniczny	0.5 kg (7.7%)	85 %	4
Grain	Abbey Castle	0.3 kg (4.6%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	30 g	60 min	9.5 %
Boil	Zula	30 g	20 min	9.5 %
Whirlpool	Zombie	50 g	0 min	10.5 %
Whirlpool	Amore pretta	50 g	0 min	10 %
Whirlpool	Zu12	50 g	0 min	12 %
Dry Hop	Zombie	50 g	2 day(s)	10.5 %
Dry Hop	amore pretta	50 g	2 day(s)	10 %
Dry Hop	zu12	50 g	2 day(s)	13.2 %
Dry Hop	zibi	50 g	2 day(s)	10 %