

## Polish IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **58**
- SRM **5.7**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (100%)	64 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	50 min	4 %
Boil	Marynka	20 g	50 min	10 %
Boil	Marynka	20 g	30 min	10 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %
Dry Hop	Lublin (Lubelski)	10 g	7 day(s)	4 %
Dry Hop	Marynka	10 g	7 day(s)	10 %
Dry Hop	Sybilla	50 g	7 day(s)	3.5 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Flavor	Trawa cytrynowa	20 g	Secondary	7 day(s)

### Notes

- Przerwa białkowa - 52 st. C, 10min  
Przerwa maltozowa - skipped  
Przerwa dekstrynująca - 73 st. C -> 66 st. C, 45min  
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