

# Polish IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **50**
- SRM **6.2**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 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	Strzegom Pale Ale	5 kg (83.3%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (16.7%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	40 g	60 min	6.2 %
Boil	Oktawia	30 g	15 min	9.2 %
Boil	Zula	20 g	15 min	7.3 %
Boil	Izabella	30 g	5 min	4.7 %
Aroma (end of boil)	Zula	40 g	1 min	7.3 %
Aroma (end of boil)	Oktawia	20 g	1 min	9.2 %
Dry Hop	Zula	40 g	4 day(s)	9.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
gęstwa Funktown	Ale	Slant	100 ml	---