

## polish Ipa

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **42**
- SRM **6.2**
- Style **American Pale Ale**

### 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 **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (33.3%)	79 %	6
Grain	Przenica	0.5 kg (8.3%)	79 %	4
Grain	Strzegom Pilzneński	1.5 kg (25%)	80 %	4
Grain	Strzegom Monachijski typ I	2 kg (33.3%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	8.2 %
Boil	Marynka	20 g	30 min	8.2 %
Boil	lunga	30 g	15 min	8.4 %
Boil	lunga	30 g	8 min	8.4 %
Aroma (end of boil)	Lunga	30 g	2 min	8.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

### Notes

- Słody wrzucamy w 58 stopniach pierwsza przerwa w 62st,na 20min druga przerwa w 72st.na 40min.Wygrzew w 78 10min  
*Oct 7, 2019, 9:57 AM*