

## Polish IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **58**
- SRM **6.9**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (71.4%)	79 %	6
Grain	Strzegom Pszeniczny	0.5 kg (7.1%)	81 %	6
Grain	Biscuit Malt	0.5 kg (7.1%)	79 %	45
Grain	Strzegom Wiedeński	1 kg (14.3%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Sybilla	30 g	60 min	3.5 %
Aroma (end of boil)	Oktawia	25 g	10 min	8.7 %
Aroma (end of boil)	Lomik	25 g	10 min	4.6 %
Aroma (end of boil)	Puławski	25 g	10 min	6.9 %
Aroma (end of boil)	Perle	25 g	10 min	7.1 %
Dry Hop	Oktawia	25 g	14 day(s)	8.7 %
Dry Hop	Lomik	25 g	14 day(s)	4.6 %
Dry Hop	Puławski	25 g	14 day(s)	6.9 %
Dry Hop	Perle	25 g	14 day(s)	7.1 %

### Yeasts

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

### Notes

- Pod rozważę 1/2 paczki drożdży z AIPA  
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