

# Polish IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **83**
- SRM **5.9**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	1 kg (25%)	80 %	16
Grain	Viking Pale Ale malt	3 kg (75%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	60 min	5 %
Aroma (end of boil)	Marynka	30 g	10 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	100 ml	---