

# Polish IPA

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **34**
- SRM **7.8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	7 kg (93.3%)	80 %	7
Grain	Biscuit Malt	0.5 kg (6.7%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	40 g	60 min	7.1 %
Boil	Oktawia	20 g	10 min	7.1 %
Aroma (end of boil)	Oktawia	15 g	0 min	7.1 %
Whirlpool	Oktawia	25 g	20 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	125 g	Lallemand