

Polish ipa

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **37**
- SRM **4.4**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **47.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9 kg (88.2%)	80 %	5
Grain	Płatki owsiane	1 kg (9.8%)	60 %	3
Grain	Karmelowy Jasny 30EBC	0.2 kg (2%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	100 g	5 min	4 %
Whirlpool	Lublin (Lubelski)	100 g	10 min	4 %