

# Polska DIPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **22**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (50%)	80 %	5
Grain	Słód pszeniczny VIKING MALT	2 kg (25%)	80 %	5
Grain	Płatki pszeniczne	1 kg (12.5%)	60 %	3
Grain	Płatki owsiane	1 kg (12.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	10 min	10 %
Whirlpool	Zula	30 g	20 min	8.3 %
Whirlpool	Izabella	45 g	20 min	5.1 %
Dry Hop	Izabella	45 g	7 day(s)	5.1 %
Dry Hop	Oktawia	90 g	7 day(s)	7.1 %
Dry Hop	Izabella	90 g	7 day(s)	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis