

# Polska IPA

---

- Gravity **14.5 BLG**
- ABV ---
- IBU **72**
- SRM **9.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **31 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (61.5%)	79 %	6
Grain	Strzegom Monachijski typ II	2 kg (30.8%)	79 %	22
Grain	Pszeniczny	0.5 kg (7.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	lunga	30 g	30 min	11 %
Boil	Sybilla	40 g	5 min	3.5 %
Whirlpool	Lublin (Lubelski)	40 g	0 min	4 %
Dry Hop	lunga	50 g	6 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	---