

Polska ipa

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **39**
- SRM **12.1**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------------|---------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 1.7 kg (100%) | 80 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Marynka | 9 g | 60 min | 9.1 % |
| Boil | Sybilla | 9 g | 30 min | 6.9 % |
| Boil | Lublin (Lubelski) | 12 g | 10 min | 5 % |
| Dry Hop | Lublin (Lubelski) | 7.5 g | 7 day(s) | 4 % |
| Dry Hop | Sybilla | 7.5 g | 7 day(s) | 6.9 % |
| Dry Hop | Marynka | 7.5 g | 7 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|---------|--------|
| Spice | trawa cytrynowa | 10 g | Boil | 10 min |