

# Polska IPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **49**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (88.2%)	80 %	5
Grain	Weyermann - Carapils	0.2 kg (5.9%)	78 %	4
Grain	Weyermann - Carared	0.2 kg (5.9%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	55 min	12.6 %
Boil	lunga	10 g	5 min	12.6 %
Aroma (end of boil)	Oktawia	30 g	0 min	7.1 %
Dry Hop	Izabella	30 g	3 day(s)	5.1 %
Dry Hop	Oktawia	30 g	3 day(s)	7.1 %

## Yeasts

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