

Polska leśna ipa

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **43**
- SRM **7.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **26.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (66.7%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 1 kg (13.3%) | 82 % | 4 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.5 kg (6.7%) | 79 % | 130 |
| Grain | Viking Wheat Malt | 1 kg (13.3%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | lunga | 35 g | 60 min | 11 % |
| Boil | Izabella | 15 g | 30 min | 5.1 % |
| Boil | Amarillo | 15 g | 60 min | 9.5 % |
| Aroma (end of boil) | Izabella | 15 g | 0 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| Us 05 | Ale | Slant | 350 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|----------------------|--------|---------|--------|
| Herb | Igły świerka i sosny | 150 g | Boil | 30 min |
| Herb | Igły świerka i sosny | 50 g | Boil | 0 min |