

## Polski Skład

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **5.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.3 kg (87.8%)	80 %	7
Grain	Słód cook	0.2 kg (4.1%)	72 %	50
Grain	Karmelowy Jasny 30EBC	0.2 kg (4.1%)	75 %	30
Grain	Płatki owsiane	0.2 kg (4.1%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	50 g	60 min	3.8 %
Boil	Izabella	50 g	5 min	5.1 %
Whirlpool	Zula	50 g	5 min	8.3 %
Dry Hop	Izabella	50 g	5 day(s)	5.1 %
Dry Hop	Zula	50 g	5 day(s)	8.3 %

### Yeasts

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