

Polskie IPA

- Gravity **10 BLG**
- ABV **4 %**
- IBU **85**
- SRM ---

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **10 min**
- Evaporation rate **2 %/h**
- Boil size **25.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------|-----------------|-------|-----|
| Liquid Extract | ekstrakt | 2.06 kg (68.8%) | 81 % | --- |
| Sugar | cukier | 0.75 kg (25%) | 100 % | --- |
| Sugar | cukier | 0.186 kg (6.2%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Agnus | 15 g | 10 min | 14 % |
| Aroma (end of boil) | Centennial | 25 g | 60 min | 10.5 % |
| Aroma (end of boil) | Izabella | 15 g | 60 min | 5.1 % |
| Aroma (end of boil) | Puławski | 10 g | 60 min | 8.9 % |
| Whirlpool | Centennial | 25 g | 90 min | 10.5 % |
| Whirlpool | Izabella | 35 g | 90 min | 5.1 % |
| Whirlpool | Puławski | 10 g | 90 min | 4.3 % |