

## Polskie IPA - marxam

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **45**
- SRM **4.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.6 kg (86.8%)	80 %	5
Grain	Monachijski	0.5 kg (9.4%)	80 %	16
Grain	Karmelowy Czerwony	0.2 kg (3.8%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Magnum	30 g	60 min	13.5 %
Mash	Marynka	10 g	10 min	10 %
Mash	Sybilla	10 g	10 min	3.5 %
Mash	Lublin (Lubelski)	10 g	0 min	4 %
Mash	Oktawia	10 g	0 min	7.1 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	5760 min	4 %
Aroma (end of boil)	Sybilla	25 g	5760 min	3.5 %
Aroma (end of boil)	Marynka	25 g	5760 min	10 %

### Yeasts

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