

# Remontowe Polish IPA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **46**
- SRM **12.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (100%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4 %
Boil	Hallertau Tradition	50 g	20 min	5 %
Aroma (end of boil)	Lomik	50 g	5 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Goździki	5 g	Boil	40 min