

## Made in Poland IPA 14° BLG

- Gravity **14 BLG**
- ABV ---
- IBU **79**
- SRM **5**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **22.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **22.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg (86.6%)	80 %	5
Grain	Pszeniczny	0.4 kg (8.2%)	85 %	4
Grain	Strzegom Karmel 30	0.25 kg (5.2%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	puławski	37 g	15 min	6 %
Boil	lunga	30 g	60 min	11 %
Boil	Cascade	63 g	10 min	5.2 %
Boil	Oktawia	37 g	10 min	7.8 %
Dry Hop	Cascade	67 g	7 day(s)	5.2 %
Dry Hop	Chinook	37 g	7 day(s)	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile