

## POLISH IPA #13

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **39**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (75%)	81 %	4
Grain	Płatki owsiane	0.5 kg (12.5%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (12.5%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	5 g	60 min	8.3 %
Aroma (end of boil)	Oktawia	30 g	15 min	7.1 %
Aroma (end of boil)	Zula	25 g	10 min	8.3 %
Whirlpool	Oktawia	20 g	5 min	7.1 %
Whirlpool	Zula	15 g	5 min	8.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	10 ml	Fermentum Mobile