

## Polish IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **53**
- SRM **7.8**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

### Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Strzegom Karmel<br>150 | 0.3 kg (4.8%) | 75 %  | 150 |
| Grain | Strzegom Pszeniczny    | 1 kg (15.9%)  | 81 %  | 6   |
| Grain | Strzegom Pale Ale      | 5 kg (79.4%)  | 79 %  | 6   |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Magnat  | 40 g   | 60 min   | 11.2 %     |
| Boil                | Magnat  | 10 g   | 30 min   | 11.2 %     |
| Aroma (end of boil) | Oktawia | 10 g   | 10 min   | 7.1 %      |
| Aroma (end of boil) | Oktawia | 30 g   | 0 min    | 7.1 %      |
| Dry Hop             | Oktawia | 60 g   | 4 day(s) | 7.1 %      |