

# Polish IPA

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **41**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **29 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Clear Choice 4-7 EBC	5 kg (86.2%)	80 %	5
Grain	Platki owsiane	0.8 kg (13.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	60 g	10 min	7 %
Whirlpool	Zula	40 g	20 min	7 %
Whirlpool	Izabella	60 g	20 min	5 %
Dry Hop	Zula	100 g	3 day(s)	7 %
Dry Hop	Izabella	40 g	3 day(s)	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Safale