

## Polish IPA

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **39**
- SRM **11.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Flagon	5.5 kg (91.7%)	80 %	5
Grain	Strzegom Karmel 150	0.5 kg (8.3%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	1 min	4 %
Boil	Sybilla	25 g	25 min	3.5 %
Boil	Marynka	25 g	60 min	10 %