

Polish IPA

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **34**
- SRM **7.8**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 7 kg (93.3%) | 80 % | 7 |
| Grain | Biscuit Malt | 0.5 kg (6.7%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Oktawia | 40 g | 60 min | 7.1 % |
| Boil | Oktawia | 20 g | 10 min | 7.1 % |
| Aroma (end of boil) | Oktawia | 15 g | 0 min | 7.1 % |
| Whirlpool | Oktawia | 25 g | 20 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Dry | 125 g | Lallemand |