

# polo

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- Gravity **12.1 BLG**
- ABV ---
- IBU **78**
- SRM **7.2**
- Style **American 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 **13.3 liter(s)**
- Total mash volume **17.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale	4.1 kg (92.1%)	80 %	6.5
Grain	karmelowy jasny	0.35 kg (7.9%)	80 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	11.2 %
Boil	Lublin (Lubelski)	40 g	5 min	4 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	100 g	1 min	15.5 %
Dry Hop	Centennial	100 g	3 day(s)	10.5 %
Boil	Marynka	40 g	30 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar BRY-97	Ale	Dry	11 g	danstar