

# polska ipa

---

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **53**
- SRM **14**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (48.4%)	80 %	5
Grain	Strzegom Karmel 150	0.5 kg (8.1%)	75 %	150
Grain	Viking melanoidynowy	2 kg (32.3%)	75 %	60
Grain	Płatki orkiszowe	0.2 kg (3.2%)	80 %	4
Grain	Płatki owsiane	0.5 kg (8.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka szyszka	50 g	60 min	10 %
Boil	Lublin (Lubelski) szyszka	50 g	10 min	4 %
Dry Hop	Lublin (Lubelski) szyszka	50 g	7 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
05	Ale	Slant	100 ml	---