

# Polska ipa

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **39**
- SRM **12.1**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	1.7 kg (100%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	9 g	60 min	9.1 %
Boil	Sybilla	9 g	30 min	6.9 %
Boil	Lublin (Lubelski)	12 g	10 min	5 %
Dry Hop	Lublin (Lubelski)	7.5 g	7 day(s)	4 %
Dry Hop	Sybilla	7.5 g	7 day(s)	6.9 %
Dry Hop	Marynka	7.5 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	trawa cytrynowa	10 g	Boil	10 min