

Polska IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **50**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (86.2%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 0.25 kg (8.6%) | 81 % | 6 |
| Grain | Karmelowy Jasny 30EBC | 0.15 kg (5.2%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | lunga | 15 g | 60 min | 12 % |
| Boil | Oktawia | 25 g | 5 min | 4 % |
| Whirlpool | Izabella | 25 g | 20 min | 5.7 % |
| Dry Hop | Zula | 50 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 250 ml | Safale |