

Polska kwiatem i miodem płynąca

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **88**
- SRM **5.9**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 5 kg (68.5%) | 80 % | 5 |
| Grain | Wheat, Flaked | 1.5 kg (20.5%) | 77 % | 4 |
| Grain | Aromatic Malt | 0.3 kg (4.1%) | 78 % | 51 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (6.8%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Aroma (end of boil) | lunga | 50 g | 60 min | 11 % |
| Whirlpool | Zula | 100 g | 10 min | 8.3 % |
| Whirlpool | Zula | 100 g | 10 min | 7.8 % |
| Dry Hop | Zula | 50 g | 2 day(s) | 8.3 % |
| Dry Hop | Zula | 50 g | 2 day(s) | 7.8 % |
| First Wort | lunga | 15 g | 30 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 20 ml | Fermentum Mobile |