

## Polski Skład

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **5.7**
- Style **American 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

### Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 4.3 kg (87.8%) | 80 %  | 7   |
| Grain | Słód cook              | 0.2 kg (4.1%)  | 72 %  | 50  |
| Grain | Karmelowy Jasny 30EBC  | 0.2 kg (4.1%)  | 75 %  | 30  |
| Grain | Płatki owsiane         | 0.2 kg (4.1%)  | 60 %  | 3   |

### Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Lomik    | 50 g   | 60 min   | 3.8 %      |
| Boil      | Izabella | 50 g   | 5 min    | 5.1 %      |
| Whirlpool | Zula     | 50 g   | 5 min    | 8.3 %      |
| Dry Hop   | Izabella | 50 g   | 5 day(s) | 5.1 %      |
| Dry Hop   | Zula     | 50 g   | 5 day(s) | 8.3 %      |

### Yeasts

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