

# Polskie IPA

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **85**
- SRM ---

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **10 min**
- Evaporation rate **2 %/h**
- Boil size **25.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt	2.06 kg (68.8%)	81 %	---
Sugar	cukier	0.75 kg (25%)	100 %	---
Sugar	cukier	0.186 kg (6.2%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Agnus	15 g	10 min	14 %
Aroma (end of boil)	Centennial	25 g	60 min	10.5 %
Aroma (end of boil)	Izabella	15 g	60 min	5.1 %
Aroma (end of boil)	Puławski	10 g	60 min	8.9 %
Whirlpool	Centennial	25 g	90 min	10.5 %
Whirlpool	Izabella	35 g	90 min	5.1 %
Whirlpool	Puławski	10 g	90 min	4.3 %