

## Pucek Polish IPA

- Gravity **13.3 BLG**
- ABV ---
- IBU **35**
- SRM **11.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

### Fermentables

| Type           | Name                              | Amount          | Yield | EBC |
|----------------|-----------------------------------|-----------------|-------|-----|
| Liquid Extract | Ekstrakt słodowy jasny Bruntal    | 2.25 kg (53.6%) | 81 %  | 27  |
| Liquid Extract | Ekstrakt słodowy pale ale Bruntal | 1.7 kg (40.5%)  | 82 %  | 40  |
| Grain          | Caramunich I                      | 0.25 kg (6%)    | 50 %  | 90  |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Marynka | 20 g   | 60 min   | 7.7 %      |
| Boil    | Marynka | 10 g   | 15 min   | 7.7 %      |
| Boil    | lunga   | 15 g   | 15 min   | 12.9 %     |
| Boil    | Oktawia | 15 g   | 15 min   | 7.8 %      |
| Boil    | lunga   | 15 g   | 0 min    | 12.9 %     |
| Boil    | Oktawia | 15 g   | 0 min    | 7.8 %      |
| Dry Hop | lunga   | 30 g   | 7 day(s) | 12.9 %     |

### Yeasts

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

### Extras

| Type | Name            | Amount | Use for | Time  |
|------|-----------------|--------|---------|-------|
| Herb | Trawa cytrynowa | 10 g   | Boil    | 5 min |