

Twój Browar Made in Poland IPA 14° BLG

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **57**
- SRM **5.3**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5.25 kg (86.1%) | 80 % | 7 |
| Grain | Pszeniczny | 0.5 kg (8.2%) | 85 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.35 kg (5.7%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Boil | Puławski | 37 g | 15 min | 4.3 % |
| Boil | Cascade | 62 g | 10 min | 6 % |
| Boil | Oktawia | 37 g | 10 min | 7.1 % |
| Dry Hop | Cascade | 62 g | 7 day(s) | 6 % |
| Dry Hop | Chinook | 37 g | 7 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 15 g | Fermentis |