

# Grodziskie Polish IPA

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **42**
- SRM **5.6**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale   | 5 kg (71.4%) | 79 %  | 6   |
| Grain | Bestmalz Red X      | 1 kg (14.3%) | 79 %  | 30  |
| Grain | Strzegom Golden Ale | 1 kg (14.3%) | 80 %  | 10  |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | lunga    | 25 g   | 50 min | 11 %       |
| Boil                | Perle    | 25 g   | 40 min | 7 %        |
| Boil                | Lomik    | 25 g   | 30 min | 3.8 %      |
| Boil                | Puławski | 25 g   | 15 min | 6.9 %      |
| Aroma (end of boil) | lunga    | 25 g   | 0 min  | 11 %       |
| Aroma (end of boil) | Perle    | 25 g   | 0 min  | 7 %        |
| Aroma (end of boil) | Lomik    | 25 g   | 0 min  | 3.8 %      |
| Aroma (end of boil) | Puławski | 25 g   | 0 min  | 4.3 %      |

## Yeasts

| Name                | Type  | Form   | Amount | Laboratory       |
|---------------------|-------|--------|--------|------------------|
| FM51 Grodzie Dębowe | Wheat | Liquid | 500 ml | Fermentum Mobile |