

# IPA Plolski Chmiel

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **46**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (41.7%)	80 %	5
Grain	Strzegom Pilzneński	6 kg (50%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (8.3%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	50 g	50 min	14.1 %
Boil	Lomik	50 g	25 min	5 %
Boil	Oktawia	50 g	5 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale