

IPA Plolski Chmiel

- 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 |