

PL IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **58**
- SRM **7.8**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (75%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (12.5%)	79 %	16
Grain	Castlemalting - Cara Clair	0.25 kg (6.3%)	78 %	4
Grain	Strzegom Karmel 150	0.25 kg (6.3%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12 %
Boil	Marynka	20 g	60 min	10 %
Boil	Lublin (Lubelski)	10 g	10 min	4 %
Boil	Sybilla	10 g	10 min	3.5 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	0 min	4 %
Aroma (end of boil)	Sybilla	10 g	0 min	3.5 %
Dry Hop	Lublin (Lubelski)	30 g	4 day(s)	4 %
Dry Hop	Sybilla	30 g	4 day(s)	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar