

poland strong

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **45**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|----------------|-------|-----|
| Grain | Pilzneński | 1.7 kg (26.2%) | 81 % | 4 |
| Grain | pale ale | 4 kg (61.5%) | 70 % | 2 |
| Grain | Pszeniczny | 0.5 kg (7.7%) | 85 % | 4 |
| Grain | Abbey Castle | 0.3 kg (4.6%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil | Zula | 30 g | 60 min | 9.5 % |
| Boil | Zula | 30 g | 20 min | 9.5 % |
| Whirlpool | Zombie | 50 g | 0 min | 10.5 % |
| Whirlpool | Amore pretta | 50 g | 0 min | 10 % |
| Whirlpool | Zu12 | 50 g | 0 min | 12 % |
| Dry Hop | Zombie | 50 g | 2 day(s) | 10.5 % |
| Dry Hop | amore pretta | 50 g | 2 day(s) | 10 % |
| Dry Hop | zu12 | 50 g | 2 day(s) | 13.2 % |
| Dry Hop | zibi | 50 g | 2 day(s) | 10 % |