

Polish IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **46**
- SRM **5.4**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pilznieński | 4 kg (59.7%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (29.9%) | 85 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.7 kg (10.4%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Magnum | 25 g | 60 min | 13.5 % |
| Aroma (end of boil) | lunga | 40 g | 20 min | 5.5 % |
| Whirlpool | lunga | 40 g | 20 min | 5.5 % |
| Dry Hop | lunga | 100 g | 3 day(s) | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | Safale |