

## Polish IPA

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **39**
- SRM **11.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pale Ale Flagon     | 5.5 kg (91.7%) | 80 %  | 5   |
| Grain | Strzegom Karmel 150 | 0.5 kg (8.3%)  | 75 %  | 150 |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 25 g   | 1 min  | 4 %        |
| Boil    | Sybilla           | 25 g   | 25 min | 3.5 %      |
| Boil    | Marynka           | 25 g   | 60 min | 10 %       |