

# Polska IPA

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- Gravity **11.9 BLG**
- ABV ---
- IBU **50**
- SRM **3.5**

## 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 **30.4 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	9.5 %
Aroma (end of boil)	Lublin (Lubelski)	55 g	15 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	60 g	5 min	4 %
Whirlpool	Lublin (Lubelski)	30 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	11 g	fermentis