

# Stanisław Bąk - Polish Ipa

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **51**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Durst Malz	2 kg (44.4%)	79 %	7
Grain	Strzegom Pilzneński	2 kg (44.4%)	80 %	4
Grain	Karamalz 30 Durst Malz	0.5 kg (11.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	11.2 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	15 min	4 %
Aroma (end of boil)	Marynka	20 g	2 min	10 %
Boil	Magnat	20 g	30 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---