

polish exp

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **45**
- SRM **12**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **30.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.6 liter(s)**
- Total mash volume **4.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------|---------------|-------|-----|
| Liquid Extract | ekstrakt brewa | 3.6 kg (75%) | 80 % | 50 |
| Grain | Słód owsiany Fawcett | 0.2 kg (4.2%) | 61 % | 5 |
| Grain | Pszeniczny | 1 kg (20.8%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------|--------|--------|------------|
| Boil | Książęcy | 20 g | 30 min | 7.5 % |
| Boil | rody hodowlane 2/20 | 20 g | 30 min | 9.3 % |
| Boil | Książęcy | 20 g | 15 min | 7.5 % |
| Boil | rody hodowlane 2/20 | 20 g | 15 min | 9.3 % |
| Aroma (end of boil) | Książęcy | 20 g | 5 min | 7.5 % |
| Aroma (end of boil) | rody hodowlane 2/20 | 20 g | 5 min | 9.3 % |
| Whirlpool | Książęcy | 40 g | 1 min | 7.5 % |
| Whirlpool | rody hodowlane 2/20 | 40 g | 1 min | 9.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| kveik | Ale | Slant | 300 ml | --- |