

Polish IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **53**
- SRM **7.8**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Strzegom Karmel 150 | 0.3 kg (4.8%) | 75 % | 150 |
| Grain | Strzegom Pszeniczny | 1 kg (15.9%) | 81 % | 6 |
| Grain | Strzegom Pale Ale | 5 kg (79.4%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Magnat | 40 g | 60 min | 11.2 % |
| Boil | Magnat | 10 g | 30 min | 11.2 % |
| Aroma (end of boil) | Oktawia | 10 g | 10 min | 7.1 % |
| Aroma (end of boil) | Oktawia | 30 g | 0 min | 7.1 % |
| Dry Hop | Oktawia | 60 g | 4 day(s) | 7.1 % |