

Polska IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **49**
- SRM **6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (88.2%) | 80 % | 5 |
| Grain | Weyermann - Carapils | 0.2 kg (5.9%) | 78 % | 4 |
| Grain | Weyermann - Carared | 0.2 kg (5.9%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | lunga | 20 g | 55 min | 12.6 % |
| Boil | lunga | 10 g | 5 min | 12.6 % |
| Aroma (end of boil) | Oktawia | 30 g | 0 min | 7.1 % |
| Dry Hop | Izabella | 30 g | 3 day(s) | 5.1 % |
| Dry Hop | Oktawia | 30 g | 3 day(s) | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |