

# Polska IPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **50**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt  | 2.5 kg (86.2%) | 80 %  | 5   |
| Grain | Strzegom Pszeniczny   | 0.25 kg (8.6%) | 81 %  | 6   |
| Grain | Karmelowy Jasny 30EBC | 0.15 kg (5.2%) | 75 %  | 30  |

## Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | lunga    | 15 g   | 60 min   | 12 %       |
| Boil      | Oktawia  | 25 g   | 5 min    | 4 %        |
| Whirlpool | Izabella | 25 g   | 20 min   | 5.7 %      |
| Dry Hop   | Zula     | 50 g   | 3 day(s) | 10 %       |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 250 ml | Safale     |