

# 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