

# Polska leśna ipa

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **42**
- SRM **7.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **32.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **26.3 liter(s)**

## Fermentables

| Type  | Name                          | Amount        | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt          | 5 kg (66.7%)  | 80 %  | 5   |
| Grain | Viking Pilsner malt           | 1 kg (13.3%)  | 82 %  | 4   |
| Grain | Karmelowy Pszeniczny Strzegom | 0.5 kg (6.7%) | 79 %  | 130 |
| Grain | Viking Wheat Malt             | 1 kg (13.3%)  | 83 %  | 5   |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | lunga    | 35 g   | 60 min | 11 %       |
| Boil                | Izabella | 15 g   | 30 min | 5.1 %      |
| Boil                | Amarillo | 15 g   | 60 min | 9.5 %      |
| Aroma (end of boil) | Izabella | 15 g   | 0 min  | 5.1 %      |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| Us 05 | Ale  | Slant | 350 ml | ---        |

## Extras

| Type | Name                 | Amount | Use for | Time   |
|------|----------------------|--------|---------|--------|
| Herb | Igły świerka i sosny | 150 g  | Boil    | 30 min |
| Herb | Igły świerka i sosny | 50 g   | Boil    | 0 min  |