

## Polskie IPA (PK)

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **49**
- SRM **13.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **21 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.8 liter(s)**
- Total mash volume **2.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Ekstrakt Pale Ale	3.4 kg (85%)	80 %	40
Grain	Weyermann - Melanoiden Malt	0.2 kg (5%)	81 %	53
Grain	Weyermann - Carapils	0.2 kg (5%)	78 %	4
Grain	Weyermann - Carared	0.2 kg (5%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	45 min	7.6 %
Boil	Oktawia	30 g	15 min	9 %
Boil	Sybilla	30 g	15 min	6.2 %
Aroma (end of boil)	Marynka	20 g	0 min	7.6 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	0 min	4.6 %
Dry Hop	Marynka	40 g	3 day(s)	7.6 %
Dry Hop	Lublin (Lubelski)	40 g	3 day(s)	4.6 %

### Yeasts

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