

## Session Polish IPA

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- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **39**
- SRM **9.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (100%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	13 min	9.4 %
Boil	lunga	10 g	13 min	11 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	5 min	3.5 %
Dry Hop	Amora Preta	25 g	3 day(s)	7.3 %
Dry Hop	EXP 2/20 PolishHops	50 g	3 day(s)	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirflock T	0.25 g	Boil	15 min
Other	Witamina C	0.04 g	Bottling	---