

# Twój Browar Made in Poland IPA 14° BLG

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **57**
- SRM **5.3**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5.25 kg (86.1%)	80 %	7
Grain	Pszeniczny	0.5 kg (8.2%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.35 kg (5.7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Puławski	37 g	15 min	4.3 %
Boil	Cascade	62 g	10 min	6 %
Boil	Oktawia	37 g	10 min	7.1 %
Dry Hop	Cascade	62 g	7 day(s)	6 %
Dry Hop	Chinook	37 g	7 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	15 g	Fermentis