

## Entered Apprentice Polish

---

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **118**
- SRM **7.6**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **31.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Smoked beech viking malt	2 kg (16.7%)	82 %	10
Grain	Weyermann - Vienna Malt	5 kg (41.7%)	81 %	8
Grain	Viking Pale Ale malt	5 kg (41.7%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	90 g	60 min	15.5 %
Boil	Puławski	90 g	60 min	7.5 %
Dry Hop	Izabella	180 g	10 day(s)	5.7 %