

## Made in POLAND IPA

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- Gravity **15 BLG**
- ABV ---
- IBU **65**
- SRM **5.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.2 kg (86.6%)	80 %	7
Grain	Pszeniczny	0.4 kg (8.2%)	85 %	4
Grain	Strzegom Karmel 30	0.25 kg (5.2%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Boil	puławski	30 g	15 min	8 %
Boil	Cascade	50 g	10 min	6 %
Boil	Oktawia	30 g	10 min	7.1 %
Dry Hop	Chinook	30 g	10 day(s)	13 %
Dry Hop	Cascade	50 g	10 day(s)	6 %