

# Polish Black IPA

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **60**
- SRM **32.2**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.125 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (62.5%)	80 %	7
Grain	Weyermann - Carafa III	0.3 kg (6.3%)	70 %	1024
Grain	Pszeniczny	1 kg (20.8%)	85 %	4
Grain	Płatki owsiane	0.4 kg (8.3%)	60 %	3
Grain	Jęczmień palony	0.1 kg (2.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	30 g	60 min	13.3 %
Boil	Książęcy	30 g	5 min	7.2 %
Dry Hop	Książęcy	90 g	3 day(s)	7.2 %

## Yeasts

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