

## Polish IPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **49**
- SRM **3.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.4 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.4 kg (96%)	80 %	4
Grain	Weyermann - Carapils	0.1 kg (4%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Marynka	20 g	0 min	7.7 %
Boil	Sybilla	20 g	0 min	3.5 %
Dry Hop	Marynka	35 g	0 day(s)	10 %
Dry Hop	Sybilla	30 g	7 day(s)	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	100 ml	Fermentum Mobile