

## Polish IPA

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **55**
- SRM **4.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.9 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (85.1%)	81 %	4
Grain	Weyermann - Carapils	0.25 kg (3.5%)	78 %	4
Adjunct	Briess - Oat Flakes	0.8 kg (11.3%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Amora Preta	30 g	10 min	8.4 %
Boil	Amora Preta	30 g	5 min	8.4 %
Boil	Amora Preta	30 g	1 min	8.4 %
Aroma (end of boil)	Amora Preta	30 g	0 min	8.4 %
Dry Hop	Amora Preta	80 g	4 day(s)	8.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile