

Polish IPA 2023

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **39**
- SRM **4.1**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **13.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (92.1%)	82 %	4
Grain	Monachijski	0.3 kg (7.9%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	20 min	15.6 %
Whirlpool	Amora Preta	30 g	0 min	11.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis