

## Polish IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **53**
- SRM **7.8**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmel 150	0.3 kg (4.8%)	75 %	150
Grain	Strzegom Pszeniczny	1 kg (15.9%)	81 %	6
Grain	Strzegom Pale Ale	5 kg (79.4%)	79 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	40 g	60 min	11.2 %
Boil	Magnat	10 g	30 min	11.2 %
Aroma (end of boil)	Oktawia	10 g	10 min	7.1 %
Aroma (end of boil)	Oktawia	30 g	0 min	7.1 %
Dry Hop	Oktawia	60 g	4 day(s)	7.1 %