

## Polish IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **46**
- SRM **5.4**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4 kg (59.7%)	81 %	4
Grain	Pszeniczny	2 kg (29.9%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.7 kg (10.4%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Aroma (end of boil)	lunga	40 g	20 min	5.5 %
Whirlpool	lunga	40 g	20 min	5.5 %
Dry Hop	lunga	100 g	3 day(s)	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Safale