

# Polska belgijska ipa

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **44**
- SRM **12.8**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (42.9%)	80 %	5
Grain	Strzegom Pilzneński	1.5 kg (42.9%)	80 %	4
Grain	Strzegom Karmel 300	0.5 kg (14.3%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	20 g	60 min	6.1 %
Boil	Oktawia	20 g	60 min	7.1 %
Aroma (end of boil)	Puławski	15 g	10 min	6.1 %
Aroma (end of boil)	Oktawia	20 g	10 min	7.1 %
Dry Hop	Oktawia	60 g	5 day(s)	7.1 %
Dry Hop	Puławski	35 g	---	6.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
t-58	Ale	Dry	11 g	---