

# Polska ipa

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **39**
- SRM **12.1**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Fermentables

| Type           | Name                              | Amount        | Yield | EBC |
|----------------|-----------------------------------|---------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 1.7 kg (100%) | 80 %  | 35  |

## Hops

| Use for | Name              | Amount | Time     | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil    | Marynka           | 9 g    | 60 min   | 9.1 %      |
| Boil    | Sybilla           | 9 g    | 30 min   | 6.9 %      |
| Boil    | Lublin (Lubelski) | 12 g   | 10 min   | 5 %        |
| Dry Hop | Lublin (Lubelski) | 7.5 g  | 7 day(s) | 4 %        |
| Dry Hop | Sybilla           | 7.5 g  | 7 day(s) | 6.9 %      |
| Dry Hop | Marynka           | 7.5 g  | 7 day(s) | 10 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type  | Name            | Amount | Use for | Time   |
|-------|-----------------|--------|---------|--------|
| Spice | trawa cytrynowa | 10 g   | Boil    | 10 min |