

# Polska kwiatem i miodem płynąca

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **88**
- SRM **5.9**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (68.5%)	80 %	5
Grain	Wheat, Flaked	1.5 kg (20.5%)	77 %	4
Grain	Aromatic Malt	0.3 kg (4.1%)	78 %	51
Sugar	Milk Sugar (Lactose)	0.5 kg (6.8%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	lunga	50 g	60 min	11 %
Whirlpool	Zula	100 g	10 min	8.3 %
Whirlpool	Zula	100 g	10 min	7.8 %
Dry Hop	Zula	50 g	2 day(s)	8.3 %
Dry Hop	Zula	50 g	2 day(s)	7.8 %
First Wort	lunga	15 g	30 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	20 ml	Fermentum Mobile