

Wędzona Polish IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **47**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (44.4%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 1.5 kg (22.2%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.25 kg (3.7%) | 79 % | 16 |
| Grain | Grodziski pszeniczny wędzony dębem | 1.5 kg (22.2%) | 80 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (7.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | 2/20 | 15 g | 20 min | 9.3 % |
| Boil | amora preta | 15 g | 20 min | 9 % |
| Boil | 2/20 | 15 g | 5 min | 9.3 % |
| Boil | amora preta | 15 g | 5 min | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| S-33 | Ale | Slant | 250 ml | Fermentis |