

# IIPA Polska light

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **56**
- SRM **6.5**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **34 liter(s)**
- Total mash volume **42.5 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **34 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (35.3%)	81 %	4
Grain	Viking Pale Ale malt	5 kg (58.8%)	80 %	5
Grain	Cara Gold Castlemalting	0.5 kg (5.9%)	78 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	50 g	5 min	5.2 %
Boil	Marynka	50 g	60 min	10 %
Boil	Chinook	50 g	15 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale