

Kapitan Polish IPA (24)

- Gravity **14 BLG**
- ABV ---
- IBU **71**
- SRM **7.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (61.5%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 2 kg (30.8%) | 79 % | 16 |
| Grain | Pszeniczny | 0.5 kg (7.7%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil | Marynka | 50 g | 60 min | 10 % |
| Boil | lunga | 30 g | 30 min | 11 % |
| Boil | Sybilla | 40 g | 5 min | 3.5 % |
| Whirlpool | Lublin (Lubelski) | 40 g | 0 min | 4 % |
| Dry Hop | lunga | 50 g | 6 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |