

# Na polanie

- Gravity **13.8 BLG**
- ABV ---
- IBU **52**
- SRM **7.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- 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 **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (87%)	79 %	6
Grain	Pszeniczny	0.5 kg (8.7%)	85 %	4
Grain	Caramel/Crystal Malt - 80L	0.25 kg (4.3%)	74 %	158

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	55 min	13.2 %
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Boil	Polaris	15 g	15 min	19 %
Aroma (end of boil)	Simcoe	30 g	1 min	13.2 %
Aroma (end of boil)	Polaris	35 g	1 min	19 %

## Yeasts

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