

# Pol

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- Gravity **12.9 BLG**
- ABV ---
- IBU **35**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **19.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (90.1%)   | 80 %  | 5   |
| Grain | Weyermann - Carapils | 0.25 kg (4.5%) | 78 %  | 4   |
| Grain | Pszeniczny           | 0.3 kg (5.4%)  | 85 %  | 4   |

## Hops

| Use for    | Name  | Amount | Time   | Alpha acid |
|------------|-------|--------|--------|------------|
| First Wort | lunga | 20 g   | 60 min | 9.4 %      |
| Boil       | lunga | 30 g   | 15 min | 9.4 %      |