

## Polish IPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **80**
- SRM **5.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (92.3%)	79 %	6
Grain	Strzegom Pszeniczny	0.5 kg (7.7%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Sybilla	30 g	60 min	6 %
Boil	Marynka	30 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	10 min	4 %
Aroma (end of boil)	Sybilla	30 g	10 min	6 %
Aroma (end of boil)	Marynka	30 g	10 min	10 %

### Yeasts

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