

## Polish IPA

---

- Gravity **13.6 BLG**
- ABV ---
- IBU **71**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **7 %/h**
- Boil size **33.7 liter(s)**

### Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.35 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.1 liter(s)**

### Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **20.1 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **33.7 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield  | EBC  |
|-------|---------------------|----------------|--------|------|
| Grain | Castle Pale Ale     | 2.1 kg (35%)   | 79 %   | 6.25 |
| Grain | Strzegom Pilzneński | 1.7 kg (28.3%) | 80 %   | 4    |
| Grain | Pszeniczny          | 1 kg (16.7%)   | 80.7 % | 3.4  |
| Grain | Oats, Flaked        | 0.8 kg (13.3%) | 87 %   | 2    |
| Grain | Barley, Flaked      | 0.4 kg (6.7%)  | 70 %   | 4    |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | lunga   | 40 g   | 60 min   | 11.6 %     |
| Boil                | Marynka | 35 g   | 30 min   | 9.5 %      |
| Aroma (end of boil) | Marynka | 30 g   | 10 min   | 9.5 %      |
| Aroma (end of boil) | Marynka | 20 g   | 3 min    | 9.5 %      |
| Whirlpool           | Marynka | 14 g   | 0 min    | 9.5 %      |
| Whirlpool           | lunga   | 10 g   | 0 min    | 11.6 %     |
| Dry Hop             | Marynka | 45 g   | 5 day(s) | 9.5 %      |

### Yeasts

| <b>Name</b>  | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale         | Dry         | 13 g          | ---               |

### **Extras**

| <b>Type</b> | <b>Name</b>    | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|----------------|---------------|----------------|-------------|
| Fining      | Mech irlandzki | 5 g           | Boil           | 15 min      |