

Polish IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **32**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **75 liter(s)**
- Trub loss **5 %**
- Size with trub loss **78.8 liter(s)**
- Boil time **100 min**
- Evaporation rate **5 %/h**
- Boil size **89.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **63 liter(s)**
- Total mash volume **84 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **63 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **47.4 liter(s)** of **76C** water or to achieve **89.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 20 kg (95.2%) | 85 % | 7 |
| Grain | Weyermann pszeniczny jasny | 1 kg (4.8%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Marynka | 90 g | 60 min | 7.8 % |
| Boil | Oktawia | 100 g | 10 min | 7.1 % |
| Aroma (end of boil) | Sybilla | 100 g | 5 min | 4.4 % |
| Boil | Izabella | 50 g | 5 min | 5.1 % |
| Aroma (end of boil) | Izabella | 50 g | 0 min | 5.1 % |
| Aroma (end of boil) | Zula | 90 g | 3 min | 8.3 % |
| Aroma (end of boil) | Vic Secret | 30 g | 1 min | 17.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 46 g | Fermentis |