

# Polish IPA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **34**
- SRM **4.9**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.3 kg (91.5%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.2 kg (4.3%)	75 %	30
Grain	Strzegom Bursztynowy	0.2 kg (4.3%)	70 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	50 g	60 min	3.8 %
Boil	Izabella	50 g	5 min	5.1 %
Whirlpool	Zula	50 g	10 min	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis