

## Polish IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **38**
- SRM **4.1**
- 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 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **67 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **15 min** at **67C**
- Keep mash **45 min** at **72C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (83.3%) | 82 %  | 4   |
| Grain | Płatki owsiane      | 1 kg (16.7%) | 60 %  | 3   |

### Hops

| Use for             | Name                      | Amount | Time     | Alpha acid |
|---------------------|---------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus PK | 30 g   | 30 min   | 15.2 %     |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus PK | 10 g   | 5 min    | 15.2 %     |
| Dry Hop             | Amora Preta               | 100 g  | 3 day(s) | 7.4 %      |
| Dry Hop             | Vermelho                  | 100 g  | 3 day(s) | 9.1 %      |
| Dry Hop             | Zula                      | 50 g   | 3 day(s) | 10.6 %     |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | Fermentis  |

### Notes

- Woda Ro:kran 1:1  
zacieranie 22L - gips 2 gr, kwas mlekowy 2.5 ml  
wysładzanie 9.5L kwas mlekowy 3 ml

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