

POLISH IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **49**
- SRM **6.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|---------------|-------|-----|
| Grain | Słód pale ale Viking Malt (Strzegom) | 4 kg (59.7%) | 80 % | 5 |
| Grain | Słód pilzneński Viking Malt (Strzegom) | 2 kg (29.9%) | 81 % | 4 |
| Grain | Słód monachijski jasny Viking Malt (Strzegom) | 0.3 kg (4.5%) | 75 % | 16 |
| Grain | Słód karmelowy 100 - Viking Malt (Strzegom) | 0.2 kg (3%) | 74 % | 100 |
| Grain | Słód zakwaszający Weyermann® | 0.2 kg (3%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|----------|--------|--------|------------|
| First Wort | Zula | 10 g | 60 min | 10 % |
| Boil | Cascade | 20 g | 15 min | 5.8 % |
| Boil | Izabella | 20 g | 15 min | 5.2 % |
| Boil | Zula | 20 g | 15 min | 10 % |
| Whirlpool | Cascade | 40 g | 20 min | 5.8 % |

| | | | | |
|-----------|----------|------|----------|-------|
| Whirlpool | Izabella | 40 g | 20 min | 5.2 % |
| Whirlpool | Zula | 30 g | 20 min | 10 % |
| Dry Hop | Cascade | 40 g | 3 day(s) | 5.8 % |
| Dry Hop | Izabella | 40 g | 2 day(s) | 5.2 % |
| Dry Hop | Zula | 40 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|------|--------|------------------|
| Fermentis Safale US-05 | Ale | Dry | 23 g | Fermentis Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|---------|-------|
| Fining | Whirlfloc T | 1.25 g | Boil | 5 min |

Notes

- chmienie na whirlpool/hopstand 20 minut od 85°C;
schłodzenie brzezki do temp. 17-18°C;
fermentacja - temperatura piwa w głównej fazie fermentacji 18-19°C, dojrzewanie w temp. 19-20°C;
przed rozlewem 2-dniowy cold crash;
rozlew - poziom nasycenia 2,0-2,1 vol.;
refermentacja - 14 dni

profil wody (ppm): Ca 100-150; Mg 10; SO4 200-400; Cl 50-100; Alk. całk. 0-50; RA -100-0
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