

## Polish IPA

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- Gravity **14.5 BLG**
- ABV ---
- IBU **75**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29 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 **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (66.7%)	80 %	4
Grain	Strzegom Pszeniczny	2 kg (33.3%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	20 g	60 min	8.9 %
Boil	lunga	20 g	60 min	12.9 %
Boil	Oktawia	20 g	60 min	8.8 %
Boil	Puławski	10 g	15 min	8.9 %
Boil	lunga	10 g	15 min	12.9 %
Boil	Oktawia	10 g	15 min	8.8 %
Dry Hop	Puławski	20 g	7 day(s)	8.9 %
Dry Hop	lunga	20 g	7 day(s)	12.9 %
Dry Hop	Oktawia	20 g	7 day(s)	8.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11 g	Fermentis
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