

# Polska IPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **62**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **45 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Lager	6 kg (85.7%)	82 %	3
Grain	Malteurop Wheat	1 kg (14.3%)	86.8 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Marynka	40 g	30 min	10 %
Boil	Lublin (Lubelski)	30 g	15 min	4 %
Boil	Lublin (Lubelski)	50 g	0 min	4 %
Dry Hop	Lublin (Lubelski)	100 g	4 day(s)	4 %