

# Polska IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **60**
- SRM **7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **18.2 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **70 C**, Time **30 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **70C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (96.2%)	80 %	5
Grain	Strzegom Karmel 150	0.2 kg (3.8%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	20 min	11 %
Boil	Chinook	25 g	10 min	10 %
Boil	Cascade PL	25 g	5 min	5.5 %
Whirlpool	Chinook	35 g	30 min	10 %
Whirlpool	Cascade PL	35 g	30 min	5.5 %
Dry Hop	Chinook	40 g	5 day(s)	10 %
Dry Hop	Cascade PL	40 g	4 day(s)	5.2 %

## Yeasts

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