

# Polska IPA 15 BLG 25-02-2018

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **39**
- SRM **4.7**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **28.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **20 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **77C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (67.6%)	80 %	5
Grain	Viking Wheat Malt	1 kg (13.5%)	83 %	5
Grain	Viking Vienna Malt	1 kg (13.5%)	79 %	7
Grain	Rye, Flaked	0.4 kg (5.4%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	8.5 %
Boil	Cascade PL	30 g	10 min	5.5 %
Whirlpool	Cascade PL	30 g	0 min	5.5 %
Dry Hop	Cascade PL	40 g	7 day(s)	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- 24.03.2018 2 blg  
Rozlew  
125 g glukozy rozpuszczone w 350 ml wody  
W butelkach 21 l piwa.

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