

# Polska IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **92**
- SRM **4.7**
- Style **American IPA**

## 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 **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **19.5 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	5.25 kg (86.1%)	80 %	5
Grain	Strzegom Pszeniczny	0.5 kg (8.2%)	81 %	6
Grain	Strzegom Karmel 30	0.35 kg (5.7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Puławski	37 g	45 min	4.3 %
Boil	Cascade PL	62 g	50 min	5.2 %
Boil	Oktawia	37 g	50 min	7.1 %
Dry Hop	Cascade PL	62 g	7 day(s)	5.2 %
Dry Hop	Chinook	37 g	7 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	11 g	---