

Polska IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **41**
- SRM **6.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **120 liter(s)**
- Trub loss **5 %**
- Size with trub loss **126 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **151.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **87 liter(s)**
- Total mash volume **116 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **87 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **93.8 liter(s)** of **76C** water or to achieve **151.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 20 kg (69%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 5 kg (17.2%) | 81 % | 6 |
| Grain | Strzegom Karmel 50 | 4 kg (13.8%) | 75 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 150 g | 60 min | 10 % |
| Boil | Oktawia | 100 g | 60 min | 7.1 % |
| Aroma (end of boil) | Lunga | 100 g | 0 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| Us05 | Ale | Dry | 69 g | Safale |