

Polska Ipa

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **59**
- SRM **9.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **6.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.3 liter(s)**
- Total mash volume **4.4 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **70 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **3.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **6.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.05 kg (95.5%) | 80 % | 5 |
| Grain | Strzegom Karmel 300 | 0.05 kg (4.5%) | 70 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Magnat | 10 g | 60 min | 12.2 % |
| Aroma (end of boil) | Sybilla | 5 g | 10 min | 3.5 % |
| Dry Hop | Sybilla | 5 g | 5 day(s) | 3.5 % |
| Dry Hop | Puławski | 5 g | 5 day(s) | 4.3 % |
| Dry Hop | Iunga | 5 g | 5 day(s) | 11 % |
| Dry Hop | Lublin (Lubelski) | 5 g | 5 day(s) | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 20 ml | Fermentis |