

# Polska IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **30**
- SRM **9.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **34 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **34 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (94.1%)	80 %	5
Grain	Karmelowy żytni Strzegom	0.5 kg (5.9%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	50 min	8.8 %
Boil	Sybilla	25 g	30 min	7.5 %
Boil	Lublin (Lubelski)	25 g	10 min	4 %
Dry Hop	Marynka	25 g	7 day(s)	8.8 %
Dry Hop	Sybilla	25 g	7 day(s)	7.5 %
Dry Hop	Lublin (Lubelski)	25 g	7 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	250 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Trawa Cytrynowa	20 g	Boil	5 min