

Polskie IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **35**
- SRM **4.8**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23.1 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (86.7%)	80 %	5
Grain	Strzegom Monachijski typ I	0.3 kg (5.2%)	79 %	16
Grain	Pszeniczny	0.47 kg (8.1%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	20 g	60 min	5.2 %
Boil	Cascade PL	20 g	50 min	5.2 %
Boil	Cascade PL	20 g	40 min	5.2 %
Boil	Cascade PL	20 g	10 min	5.2 %
Boil	Cascade PL	20 g	5 min	5.2 %
Dry Hop	Cascade PL	100 g	7 day(s)	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis