

# Polskie lato

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **35**
- SRM **3.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.9 kg (76.5%)	80 %	4
Grain	Płatki owsiane	0.5 kg (9.8%)	60 %	3
Adjunct	Rice Hulls	0.2 kg (3.9%)	1 %	0
Grain	Rice, Flaked	0.5 kg (9.8%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	60 min	6.4 %
Whirlpool	Książęcy	30 g	30 min	7 %
Whirlpool	Amora Preta	30 g	30 min	11 %
Dry Hop	Książęcy	60 g	3 day(s)	7 %
Dry Hop	Amora Preta	60 g	3 day(s)	11 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	10 min
Other	witamina C	4 g	Bottling	---

### Notes

- Maksymalnie 9.5 BLG - w razie potrzeby dolać przegotowanej wody  
*Mar 7, 2023, 7:00 PM*