

## W041- Polish IPA

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- Gravity **15.5 BLG**
- ABV **6.7 %**
- IBU **54.5**
- SRM **9.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **0 %**
- Size with trub loss **17 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.27 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **66 C**, Time **75 min**
- Temp **78 C**, Time **20 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **20 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **22.27 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount | Yield  | EBC |
|-------|-----------------------------|--------|--------|-----|
| Grain | BEST Pale Ale (BESTMALZ)    | 2.3 kg | 82.8 % | 15  |
| Grain | BEST Pilsen Malt (BESTMALZ) | 2.3 kg | 82.8 % | 8   |
| Grain | BEST Wheat Malt (BESTMALZ)  | 0.4 kg | 83.5 % | 11  |

### Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Junga    | 40 g   | 20 min   | 11.3 %     |
| Boil    | Izabella | 25 g   | 20 min   | 4.7 %      |
| Boil    | Lubelski | 25 g   | 0 min    | 2.2 %      |
|         | Lubelski | 25 g   | 30 min   | 2.2 %      |
|         | Marynka  | 25 g   | 30 min   | 6.2 %      |
| Dry Hop | Izabella | 50 g   | 7 day(s) | 4.7 %      |
| Dry Hop | Marynka  | 50 g   | 7 day(s) | 6.2 %      |

### Yeasts

| Name            | Type | Form | Amount | Laboratory    |
|-----------------|------|------|--------|---------------|
| Safale American | Ale  | Dry  | --- g  | DCL/Fermentis |