

Polish IPA

- Gravity **13.6 BLG**
- ABV ---
- IBU **71**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **7 %/h**
- Boil size **33.7 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.35 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **33.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2.1 kg (35%)	79 %	6.25
Grain	Strzegom Pilzneński	1.7 kg (28.3%)	80 %	4
Grain	Pszeniczny	1 kg (16.7%)	80.7 %	3.4
Grain	Oats, Flaked	0.8 kg (13.3%)	87 %	2
Grain	Barley, Flaked	0.4 kg (6.7%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	40 g	60 min	11.6 %
Boil	Marynka	35 g	30 min	9.5 %
Aroma (end of boil)	Marynka	30 g	10 min	9.5 %
Aroma (end of boil)	Marynka	20 g	3 min	9.5 %
Whirlpool	Marynka	14 g	0 min	9.5 %
Whirlpool	Iunga	10 g	0 min	11.6 %
Dry Hop	Marynka	45 g	5 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	13 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min