

## PL IPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **29**
- SRM **10.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **8 %**
- Size with trub loss **20.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **28.3 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg (91.7%)	79 %	6
Grain	Strzegom Karmel 150	0.5 kg (8.3%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	6.7 %
Boil	Sybilla	25 g	30 min	3.5 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	10 min	6 %
Dry Hop	Marynka	25 g	7 day(s)	6.7 %
Dry Hop	Lublin (Lubelski)	25 g	7 day(s)	6 %
Dry Hop	Sybilla	25 g	7 day(s)	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	trawa cytrynowa	20 g	Boil	10 min