

## Polish Dry IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **63**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount      | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (100%) | 82 %  | 4   |

### Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | Iunga | 20 g   | 60 min | 10.3 %     |
| Boil                | Zula  | 20 g   | 60 min | 7.3 %      |
| Boil                | Zula  | 20 g   | 20 min | 7.3 %      |
| Boil                | Zula  | 50 g   | 5 min  | 7.3 %      |
| Aroma (end of boil) | Zula  | 60 g   | 5 min  | 7.3 %      |
| Whirlpool           | Zula  | 50 g   | 0 min  | 7.3 %      |

Gdy temperatura spadnie poniżej 80 stopni.  
Na 20 minut.

|         |      |       |          |       |
|---------|------|-------|----------|-------|
| Dry Hop | Zula | 100 g | 4 day(s) | 7.3 % |
|---------|------|-------|----------|-------|

### Yeasts

| Name                        | Type | Form  | Amount | Laboratory       |
|-----------------------------|------|-------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale  | Slant | 150 ml | Fermentum Mobile |

### Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g    | Boil    | 10 min |