Polish IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **32**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **75 liter(s)**
- Trub loss **5 %**
- Size with trub loss **78.8 liter(s)**
- Boil time **100 min**
- Evaporation rate **5 %/h**
- Boil size **89.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **63 liter(s)**
- Total mash volume **84 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **63 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **47.4 liter(s)** of **76C** water or to achieve **89.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	20 kg *(95.2%)*	85 %	7
Grain	Weyermann pszeniczny jasny	1 kg *(4.8%)*	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	90 g	60 min	7.8 %
Boil	Oktawia	100 g	10 min	7.1 %
Aroma (end of boil)	Sybilla	100 g	5 min	4.4 %
Boil	Izabella	50 g	5 min	5.1 %
Aroma (end of boil)	Izabella	50 g	0 min	5.1 %
Aroma (end of boil)	Zula	90 g	3 min	8.3 %
Aroma (end of boil)	Vic Secret	30 g	1 min	17.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	46 g	Fermentis

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