Polskie IPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **44**
- SRM **5.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **21.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Pale Ale Zero	4.5 kg *(76.3%)*	79 %	5
Grain	Viking Malt Pszczeniczy	1.4 kg *(23.7%)*	81 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Dry Hop	Cascade PL	50 g	3 day(s)	5.2 %
Dry Hop	Chinook PL	50 g	3 day(s)	13 %
Dry Hop	Sybilla	50 g	3 day(s)	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	---

Notes

- Podzielę na trzy: 5 litrów Cascade PL, 5 litrów Chinook PL, 5 litrów Sybilla
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.