Puławski IPA

- Gravity **13.3 BLG**
- ABV **---**
- IBU **47**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.12 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.9 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg *(93.4%)*	80 %	5
Grain	Pszeniczny	0.318 kg *(6.6%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	25 g	30 min	8.9 %
Boil	Puławski	25 g	15 min	8.9 %
Boil	Puławski	25 g	10 min	8.9 %
Boil	Puławski	25 g	5 min	8.9 %
Boil	Puławski	25 g	0 min	8.9 %
Dry Hop	Puławski	50 g	5 day(s)	8.9 %
Dry Hop	Puławski	50 g	3 day(s)	8.9 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time

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

Fining	Mech Irlandzki	4 g	Boil	15 min