Polish Ulep IPA

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **34**
- SRM **5.5**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.4 kg *(50.7%)*	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg *(7.5%)*	79 %	16
Grain	Karmelowy Jasny 30EBC	0.4 kg *(6%)*	75 %	30
Grain	Żytni	0.5 kg *(7.5%)*	85 %	8
Grain	Pszeniczny	1 kg *(14.9%)*	85 %	4
Dry Extract	WES ekstrakt słodowy jasny	0.9 kg *(13.4%)*	80 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.4 %
Boil	Tradition	30 g	60 min	6 %
Boil	Tradition	20 g	10 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	50 ml	Fermentis

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