

## Polish IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **52**
- SRM **9.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (79.4%)  | 80 %  | 7   |
| Grain | Platki owsiane       | 0.4 kg (6.3%) | 85 %  | 3   |
| Grain | Viking melanoidynowy | 0.3 kg (4.8%) | 75 %  | 60  |
| Grain | Abbey Castle         | 0.3 kg (4.8%) | 80 %  | 45  |
| Grain | Carabohemian         | 0.3 kg (4.8%) | 80 %  | 170 |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Iunga   | 30 g   | 60 min   | 11 %       |
| Boil    | Zula    | 30 g   | 20 min   | 7 %        |
| Boil    | Sybilla | 20 g   | 10 min   | 3.5 %      |
| Boil    | Zula    | 20 g   | 10 min   | 7 %        |
| Dry Hop | Zula    | 50 g   | 7 day(s) | 7 %        |
| Dry Hop | Sybilla | 30 g   | 7 day(s) | 3.5 %      |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |        |     |
|--------------|-----|-----|--------|-----|
| Safale US-05 | Ale | Dry | 11.5 g | --- |
|--------------|-----|-----|--------|-----|

## Extras

| Type        | Name           | Amount | Use for | Time   |
|-------------|----------------|--------|---------|--------|
| Fining      | Mech irlandzki | 5 g    | Boil    | 10 min |
| Water Agent | gips           | 4 g    | Mash    | 60 min |