Polska IPA

- Gravity **18 BLG**
- ABV **---**
- IBU **21**
- SRM **14.6**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **24.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg *(91.7%)*	79 %	6
Grain	Strzegom Karmel 150	0.5 kg *(8.3%)*	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	50 min	4 %
Boil	Sybilla	25 g	30 min	3.5 %
Boil	Lublin (Lubelski)	25 g	10 min	4 %
Dry Hop	Marynka	15 g	7 day(s)	10 %
Dry Hop	Sybilla	15 g	7 day(s)	3.5 %
Dry Hop	Lublin (Lubelski)	15 g	7 day(s)	4 %

Yeasts

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

Extras

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

Type	Name	Amount	Use for	Time
Herb	Trawa cytrynowa	20 g	Boil	10 min
Flavor	płatki ryżowe	200 g	Mash	30 min