POLISH IPA NOWA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **45**
- SRM **4.5**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **7 %**
- Size with trub loss **41 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **49 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

Steps

- Temp **46 C**, Time **20 min**
- Temp **50 C**, Time **40 min**
- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **31.5 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **20 min** at **46C**
- Keep mash **40 min** at **50C**
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **28 liter(s)** of **76C** water or to achieve **49 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6 kg *(57.1%)*	80 %	5
Grain	Pszeniczny	3 kg *(28.6%)*	85 %	4
Grain	Płatki owsiane	0.5 kg *(4.8%)*	85 %	3
Grain	Płatki pszeniczne	0.5 kg *(4.8%)*	85 %	3
Grain	Strzegom Monachijski typ I	0.3 kg *(2.9%)*	79 %	16
Grain	Strzegom Karmel 30	0.2 kg *(1.9%)*	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	60 g	45 min	12.5 %
Aroma (end of boil)	Zula	30 g	5 min	10.6 %
Aroma (end of boil)	Izabella	30 g	5 min	5.1 %
Aroma (end of boil)	Oktawia	30 g	5 min	7.1 %
Whirlpool	Zula	50 g	0 min	8.3 %

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

Whirlpool	Junga	20 g	0 min	12.5 %
Dry Hop	Zula	50 g	3 day(s)	8.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwaowarski	4 g	Boil	60 min
Water Agent	sol epsom	4 g	Boil	60 min