

## MADE IN POLAND IPA 14 Blg

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **57**
- SRM **4.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

### Steps

- Temp **71 C**, Time **1 min**
- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **18.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **1 min** at **71C**
- Keep mash **5 min** at **78C**
- Sparge using **15.6 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  | 5.25 kg (86.1%) | 80 %  | 5   |
| Grain | Pszeniczny            | 0.5 kg (8.2%)   | 85 %  | 4   |
| Grain | Karmelowy Jasny 30EBC | 0.35 kg (5.7%)  | 75 %  | 30  |

### Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | lunga      | 30 g   | 60 min   | 11 %       |
| Boil    | Puławski   | 37 g   | 15 min   | 4.3 %      |
| Boil    | Cascade PL | 62 g   | 10 min   | 5.2 %      |
| Boil    | Oktawia    | 37 g   | 10 min   | 7.1 %      |
| Dry Hop | Cascade PL | 62 g   | 7 day(s) | 5.2 %      |
| Dry Hop | Chinook    | 37 g   | 7 day(s) | 13 %       |

### Yeasts

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