

Polish WC IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **44**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6.25 kg (90.9%)	80 %	4
Grain	Bestmalz Carmel Pils	0.625 kg (9.1%)	75 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	19 g	50 min	11.2 %
Aroma (end of boil)	Iunga	19 g	15 min	11 %
Whirlpool	Książęcy	125 g	15 min	7 %
Dry Hop	Zula	125 g	2 day(s)	8.3 %