# Polska IPA

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- 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 |