

## #40 Polish IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **34**
- SRM **10.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **29 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **21.2 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (51%)	80 %	5
Grain	Pszeniczny	2 kg (25.5%)	85 %	4
Grain	Honey Malt	0.6 kg (7.6%)	80 %	12
Grain	Żytni	0.5 kg (6.4%)	85 %	8
Grain	Płatki żytnie	0.5 kg (6.4%)	85 %	3
Grain	Karmelowy 400 EBC	0.25 kg (3.2%)	75 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	10 g	60 min	13.5 %
Boil	Marynka	10 g	60 min	6.7 %
Aroma (end of boil)	Tomyski	20 g	15 min	3.3 %
Aroma (end of boil)	Oktawia	20 g	15 min	7.1 %
Aroma (end of boil)	Chinook	20 g	15 min	5.3 %
Whirlpool	Tomyski	20 g	10 min	3.3 %
Whirlpool	Oktawia	10 g	10 min	7.1 %
Whirlpool	Cascade PL	10 g	10 min	6.3 %
Dry Hop	Tomyski	30 g	14 day(s)	3.3 %

Dry Hop	Tomyski	30 g	5 day(s)	3.3 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Fermentis