

## #8 Polish Session IPA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **42**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **26.3 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg (95.2%)	81 %	6
Grain	Acid Malt	0.25 kg (4.8%)	58.7 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	50 g	30 min	11 %
Whirlpool	Puławski	200 g	0 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	15 g	Fermentis