

Elder Polish IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **52**
- SRM **8.3**
- Style **English 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 **2.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (61.5%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 2 kg (30.8%) | 79 % | 22 |
| Grain | Karmelowy Czerwony | 0.5 kg (7.7%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Marynka | 40 g | 60 min | 7.8 % |
| Boil | lunga | 40 g | 20 min | 11 % |
| Aroma (end of boil) | Lublin (Lubelski) | 35 g | 0 min | 4 % |
| Aroma (end of boil) | lunga | 30 g | 0 min | 11 % |
| Dry Hop | lunga | 30 g | 7 day(s) | 11 % |

Yeasts

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

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Piwo robione ze starych, ponad 3-letnich składników.
Oct 12, 2017, 3:26 PM