

# Na polanie

- Gravity **13.8 BLG**
- ABV ---
- IBU **52**
- SRM **7.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale          | 5 kg (87%)     | 79 %  | 6   |
| Grain | Pszeniczny                 | 0.5 kg (8.7%)  | 85 %  | 4   |
| Grain | Caramel/Crystal Malt - 80L | 0.25 kg (4.3%) | 74 %  | 158 |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Simcoe  | 15 g   | 55 min | 13.2 %     |
| Boil                | Simcoe  | 15 g   | 15 min | 13.2 %     |
| Boil                | Polaris | 15 g   | 15 min | 19 %       |
| Aroma (end of boil) | Simcoe  | 30 g   | 1 min  | 13.2 %     |
| Aroma (end of boil) | Polaris | 35 g   | 1 min  | 19 %       |

## Yeasts

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