

Polish Brut IPA #3 - Browar na Wyżynie

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **21**
- SRM **3**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzneński Viking Malt	2.5 kg (53.2%)	80 %	4
Grain	pilzneński premium Weyermann	1 kg (21.3%)	80 %	2
Grain	płatki ryżowe błyskawiczne	1.2 kg (25.5%)	70 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Zula (Polishhops) - granulát	1 g	80 min	10 %
Whirlpool	Zula (Polishhops) - granulát	50 g	10 min	10 %
Whirlpool	Pałacowy (Polishhops) - granulát	50 g	10 min	8.5 %
Dry Hop	Zula (Polishhops) - granulát	49 g	2 day(s)	10 %
Dry Hop	Pałacowy (Polishhops) - granulát	50 g	2 day(s)	8.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Lallemand Danstar - Nottingham (3 pokolenie)	Ale	Slant	300 ml	---
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Extras

Type	Name	Amount	Use for	Time
Water Agent	Siarczan wapnia	4 g	Mash	60 min
Water Agent	Chlorek wapnia	10 g	Mash	60 min
Water Agent	Sól epsom	10 g	Mash	60 min
Water Agent	Kwas fosforowy 75% (zacier i woda do wystadzania)	2 g	Mash	90 min
Other	Glukoamylaza	5 g	Mash	30 min
Other	Pożywka dla drożdży	5 g	Boil	5 min
Fining	Mech irlandzki	3 g	Boil	15 min