

# POLISH HOPS IPA 16 Blg # 25

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **96**
- SRM **11.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **60 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **65.7C**
- Add grains
- Keep mash **90 min** at **60C**
- Keep mash **5 min** at **78C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Karmelowy Jasny 30EBC	0.2 kg (6.3%)	75 %	30
Grain	Pszeniczny	0.5 kg (15.6%)	85 %	4
Grain	Viking Pale Ale malt	1 kg (31.3%)	80 %	5
Grain	Bruntal Pale Ale	1.5 kg (46.9%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.8 %
Boil	Iunga	15 g	60 min	11 %
Boil	Lublin (Lubelski)	12 g	15 min	4 %
Boil	Izabella	25 g	15 min	4.7 %
Dry Hop	Marynka	30 g	7 day(s)	10 %
Dry Hop	Mosaic	30 g	7 day(s)	10 %
Boil	Cascade PL	10 g	15 min	5.2 %

## Yeasts

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