

Polish India Pale Ale v.1

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **41**
- SRM **7.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.3 kg (77.9%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1 kg (14.7%) | 79 % | 22 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (7.4%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Marynka | 30 g | 60 min | 7.1 % |
| Boil | Marynka | 20 g | 30 min | 7.1 % |
| Boil | Sybilla | 10 g | 10 min | 4.1 % |
| Boil | Sybilla | 40 g | 5 min | 4.1 % |
| Aroma (end of boil) | Oktawia | 20 g | 15 min | 9.2 % |
| Dry Hop | Oktawia | 30 g | 5 day(s) | 9.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 4 g | Boil | 15 min |