

# 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