

## Polish IPA #1

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **45**
- SRM **6.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **20.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

| Type  | Name                                      | Amount         | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Viking Pilsner malt                       | 5 kg (74.1%)   | 82 %  | 4   |
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 1.5 kg (22.2%) | 80 %  | 4   |
| Grain | Briess - Caracrytal<br>Wheat Malt         | 0.25 kg (3.7%) | 78 %  | 108 |

### Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Marynka           | 30 g   | 60 min   | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 60 g   | 0 min    | 4 %        |
| Dry Hop             | Lublin (Lubelski) | 30 g   | 7 day(s) | 4 %        |
| Dry Hop             | lunga             | 30 g   | 7 day(s) | 4 %        |
| Aroma (end of boil) | Fuggles           | 30 g   | 0 min    | 4.3 %      |
| Dry Hop             | Fuggles           | 30 g   | 7 day(s) | 4.3 %      |
| Boil                | Loral             | 14 g   | 20 min   | 23.2 %     |

### Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 300 ml | Safale     |