

polish Ipa

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **42**
- SRM **6.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 2 kg (33.3%) | 79 % | 6 |
| Grain | Przenica | 0.5 kg (8.3%) | 79 % | 4 |
| Grain | Strzegom Pilzneński | 1.5 kg (25%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 2 kg (33.3%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 8.2 % |
| Boil | Marynka | 20 g | 30 min | 8.2 % |
| Boil | lunga | 30 g | 15 min | 8.4 % |
| Boil | lunga | 30 g | 8 min | 8.4 % |
| Aroma (end of boil) | Lunga | 30 g | 2 min | 8.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |

Notes

- Słody wrzucamy w 58 stopniach pierwsza przerwa w 62st,na 20min druga przerwa w 72st.na 40min.Wygrzew w 78 10min
Oct 7, 2019, 9:57 AM