

Polish IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **40**
- SRM **4.2**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (39.2%)	85 %	7
Grain	Pilznieński	1 kg (19.6%)	81 %	4
Grain	Pszeniczny	1.5 kg (29.4%)	85 %	4
Grain	Carahell	0.05 kg (1%)	77 %	26
Grain	Carabelge	0.05 kg (1%)	80 %	30
Grain	Płatki owsiane	0.5 kg (9.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11.3 %
Aroma (end of boil)	Oktawia	30 g	10 min	9.2 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	10 min	2.2 %
Dry Hop	Oktawia	20 g	3 day(s)	9.2 %
Boil	Perle	15 g	60 min	8 %
Dry Hop	Lublin (Lubelski)	70 g	3 day(s)	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis