

## Polish IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **55**
- SRM **5.1**
- Style **American IPA**

### 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 **12 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

### Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **22.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.4 kg (86.5%)	80 %	5
Grain	Viking Wheat Malt	0.6 kg (8.1%)	83 %	5
Grain	Weyermann - Carapils	0.4 kg (5.4%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	15.5 %
Boil	lunga	100 g	0 min	10 %
Na wyłączony palnik.				
Dry Hop	lunga	100 g	2 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Omega Yeast OYL-071 Kveik Lutra	Ale	Liquid	100 ml	Omega Yeast Labs