

## Polish IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **38**
- SRM **4.1**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **67 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **15 min** at **67C**
- Keep mash **45 min** at **72C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (83.3%)	82 %	4
Grain	Płatki owsiane	1 kg (16.7%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus PK	30 g	30 min	15.2 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus PK	10 g	5 min	15.2 %
Dry Hop	Amora Preta	100 g	3 day(s)	7.4 %
Dry Hop	Vermelho	100 g	3 day(s)	9.1 %
Dry Hop	Zula	50 g	3 day(s)	10.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

### Notes

- Woda Ro:kran 1:1  
zacieranie 22L - gips 2 gr, kwas mlekowy 2.5 ml  
wysładzanie 9.5L kwas mlekowy 3 ml

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