

Polish IPA

- Gravity **14.5 BLG**
- ABV ---
- IBU **75**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29 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 **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (66.7%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 2 kg (33.3%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Puławski | 20 g | 60 min | 8.9 % |
| Boil | lunga | 20 g | 60 min | 12.9 % |
| Boil | Oktawia | 20 g | 60 min | 8.8 % |
| Boil | Puławski | 10 g | 15 min | 8.9 % |
| Boil | lunga | 10 g | 15 min | 12.9 % |
| Boil | Oktawia | 10 g | 15 min | 8.8 % |
| Dry Hop | Puławski | 20 g | 7 day(s) | 8.9 % |
| Dry Hop | lunga | 20 g | 7 day(s) | 12.9 % |
| Dry Hop | Oktawia | 20 g | 7 day(s) | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |
|--------------|-----|-----|------|-----------|