

# Polska IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **78**
- SRM **7.8**

## 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 **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (89.3%)	80 %	5
Grain	Karmelowy Pszeniczny Viking Malt	0.6 kg (10.7%)	--- %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	8.6 %
Boil	Iunga	30 g	45 min	11 %
Boil	Oktawia	30 g	15 min	9 %
Boil	Cascade PL	30 g	10 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis