

# Polska IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **92**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.25 kg (86.1%) | 80 %  | 5   |
| Grain | Strzegom Pszeniczny  | 0.5 kg (8.2%)   | 81 %  | 6   |
| Grain | Strzegom Karmel 30   | 0.35 kg (5.7%)  | 75 %  | 30  |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | lunga      | 30 g   | 60 min   | 11 %       |
| Boil    | Puławski   | 37 g   | 45 min   | 4.3 %      |
| Boil    | Cascade PL | 62 g   | 50 min   | 5.2 %      |
| Boil    | Oktawia    | 37 g   | 50 min   | 7.1 %      |
| Dry Hop | Cascade PL | 62 g   | 7 day(s) | 5.2 %      |
| Dry Hop | Chinook    | 37 g   | 7 day(s) | 13 %       |

## Yeasts

| Name                              | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|------------|
| Mangrove Jack's M44 US West Coast | Ale  | Dry  | 11 g   | ---        |