

# Polska IPA

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **34**
- SRM **9.6**
- Style **English 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 **52 C**, Time **10 min**
- Temp **65 C**, Time **20 min**
- Temp **76 C**, Time **30 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **65C**
- Keep mash **30 min** at **76C**
- 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 Pale Ale malt	5.5 kg (91.7%)	80 %	5
Grain	Strzegom Karmel 150	0.5 kg (8.3%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	50 min	10 %
Boil	Sybilla	25 g	30 min	3.5 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	10 min	4 %
Dry Hop	Marynka	25 g	20 day(s)	10 %
Dry Hop	Sybilla	25 g	20 day(s)	3.5 %
Dry Hop	Lublin (Lubelski)	25 g	20 day(s)	4 %