

# Polska IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **30**
- SRM **10.9**

## 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 **62 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 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 **30 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- 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	Słód Pale Ale strzegom	5.5 kg (91.7%)	82 %	9
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	6.5 %
Boil	sybilla	25 g	30 min	6.5 %
Boil	Lubelski	25 g	10 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
saflager s-05	Ale	Slant	120 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	trawa cytrynowa	20 g	Boil	10 min

Flavor	marynka	25 g	Secondary	10 day(s)
Flavor	sybilla	25 g	Secondary	10 day(s)
Flavor	lubelski	25 g	Secondary	10 day(s)