

# Polska IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **38**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.7 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **30.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (78.1%)	81 %	3.8
Grain	Pszeniczny	0.6 kg (9.4%)	85 %	4
Grain	Strzegom Monachijski typ I	0.4 kg (6.3%)	80 %	13.5
Grain	Strzegom Karmel 30	0.4 kg (6.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Sybilla	50 g	50 min	6.9 %
Boil	lunga	30 g	60 min	9.5 %
Boil	Sybilla	25 g	15 min	6.9 %
Boil	Sybilla	25 g	10 min	6.9 %
Boil	Sybilla	25 g	5 min	6.9 %
Boil	Sybilla	25 g	1 min	6.9 %
Dry Hop	Sybilla	50 g	5 day(s)	6.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.9 g	Fermentis