

# Polska IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **25**
- SRM **4.4**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 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 **64 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (66.7%)	80 %	4
Grain	Strzegom Pale Ale	2 kg (33.3%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	25 min	13.5 %
Boil	Marynka	10 g	25 min	10 %
Aroma (end of boil)	Marynka	20 g	5 min	10 %
Boil	Magnum	20 g	5 min	13.5 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	0 min	4 %
Aroma (end of boil)	Sybilla	30 g	0 min	3.5 %
Aroma (end of boil)	Marynka	30 g	0 min	10 %
Dry Hop	Lublin (Lubelski)	30 g	3 day(s)	4 %
Dry Hop	Marynka	30 g	3 day(s)	10 %
Dry Hop	Sybilla	30 g	3 day(s)	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Notes

- Gotowanie 40 min.  
*Jan 14, 2021, 7:01 PM*