

# Polska Ipa

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **59**
- SRM **9.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **6.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.3 liter(s)**
- Total mash volume **4.4 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **70 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **3.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **6.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.05 kg (95.5%)	80 %	5
Grain	Strzegom Karmel 300	0.05 kg (4.5%)	70 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	60 min	12.2 %
Aroma (end of boil)	Sybilla	5 g	10 min	3.5 %
Dry Hop	Sybilla	5 g	5 day(s)	3.5 %
Dry Hop	Puławski	5 g	5 day(s)	4.3 %
Dry Hop	Iunga	5 g	5 day(s)	11 %
Dry Hop	Lublin (Lubelski)	5 g	5 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	20 ml	Fermentis