

# Polska ipa

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **52**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 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 **18.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Marynka	30 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	30 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	15 min	4 %
Whirlpool	Lublin (Lubelski)	10 g	0 min	4 %
Whirlpool	Hallertau Blanc	30 g	0 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us 05	Ale	Dry	11.5 g	---