

# polska ipa

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **40**
- SRM **10.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **11.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **9 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2.3 kg (82.1%)	80 %	4
Grain	Strzegom Karmel 150	0.3 kg (10.7%)	75 %	150
Grain	Carared	0.2 kg (7.1%)	75 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	20 min	4 %
Dry Hop	Magnum	30 g	3 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 0-5	Ale	Slant	200 ml	---