

# Polska IPA eksperymentalna

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **59**
- SRM **9.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód jęczmienny Barke® monachijski 17-22 EBC Weyermann	5 kg (79.4%)	80 %	20
Grain	Weyermann - Pale Ale Malt	1 kg (15.9%)	85 %	7
Grain	Weyermann - Carapils	0.3 kg (4.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	55 min	12.7 %
Aroma (end of boil)	PolishHops (EXP 3/20) 7.5% AA	75 g	0 min	7.5 %
Chmiel o intensywnym zapachu owoców tropikalnych (mango, liczi, ananas) z nutą żywicy.				
Aroma (end of boil)	PolishHops (EXP 2/20) 9.3% AA	75 g	0 min	9.3 %
Aromat cytrusów, cytryny, bergamotki, mandarynki, ananasa, gruszki, agrestu i białej porzeczki				
Dry Hop	PolishHops (EXP 3/20) 7.5% AA	70.01 g	5 day(s)	7.5 %

Dry Hop	PolishHops (EXP 2/20) 9.3% AA	70.01 g	5 day(s)	9.3 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.68 g	Fermentis