

# Polska Session IPA sybilla + puławski

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **39**
- SRM **3.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **29.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **40 C**, Time **1 min**
- Temp **61 C**, Time **10 min**
- Temp **71 C**, Time **45 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **42.9C**
- Add grains
- Keep mash **1 min** at **40C**
- Keep mash **10 min** at **61C**
- Keep mash **45 min** at **71C**
- Keep mash **10 min** at **75C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzneński lager Malteurop	4.5 kg (95.7%)	80 %	4
Grain	Płatki owsiane	0.2 kg (4.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	20 g	60 min	9.5 %
Boil	Puławski	50 g	7 min	7.2 %
Boil	Sybilla	50 g	7 min	6.2 %
Aroma (end of boil)	Sybilla	50 g	0 min	6.2 %
Aroma (end of boil)	Puławski	50 g	0 min	7.2 %
Dry Hop	Puławski	100 g	3 day(s)	7.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Slant	200 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	1 g	Boil	10 min