

# Polska Złota jesień - Triple NE IPA

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **52**
- SRM **7.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting Pilzneński	5 kg (54.3%)	80 %	3
Grain	Żytni	1 kg (10.9%)	85 %	8
Grain	Płatki owsiane	1.6 kg (17.4%)	60 %	3
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.6 kg (17.4%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	40 g	60 min	12.1 %
Boil	Centennial	20 g	15 min	8.9 %
Whirlpool	Simcoe	20 g	20 min	12.1 %
Whirlpool	Centennial	30 g	20 min	8.9 %
Dry Hop	Simcoe	40 g	3 day(s)	12.1 %
Dry Hop	Centennial	150 g	3 day(s)	8.9 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
WLP067	Ale	Slant	200 ml	Wyeast