

# Polski IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **41**
- SRM **6.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (47.6%)	80 %	5
Grain	Viking Pilsner malt	2 kg (38.1%)	82 %	4
Grain	Pszeniczny	0.5 kg (9.5%)	85 %	4
Grain	Strzegom Karmel 150	0.25 kg (4.8%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	23 g	60 min	11 %
Whirlpool	Marynka	25 g	30 min	10 %
Whirlpool	Lublin (Lubelski)	25 g	30 min	4 %
Whirlpool	Sybilla	25 g	30 min	3.5 %
Dry Hop	Marynka	25 g	3 day(s)	10 %
Dry Hop	Lublin (Lubelski)	25 g	3 day(s)	4 %
Dry Hop	Sybilla	25 g	3 day(s)	3.5 %
Dry Hop	lunga	27 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min