

Polskie IIPA

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **74**
- SRM **8.4**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (73.5%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1 kg (14.7%) | 79 % | 16 |
| Grain | Płatki owsiane | 0.3 kg (4.4%) | 85 % | 3 |
| Grain | Carabelge | 0.24 kg (3.5%) | 80 % | 30 |
| Grain | Karmelowy Jasny 30EBC | 0.26 kg (3.8%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|-----------|------------|
| Boil | Iunga | 30 g | 60 min | 11 % |
| Boil | Puławski | 25 g | 60 min | 8.9 % |
| Boil | Oktawia | 25 g | 30 min | 7.1 % |
| Aroma (end of boil) | Lomik | 50 g | 5 min | 3.8 % |
| Dry Hop | Puławski | 25 g | 10 day(s) | 8.9 % |
| Dry Hop | Oktawia | 25 g | 10 day(s) | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|------|--------|-----------------|
| Mangrove Jack's M36 | Ale | Dry | 11 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 4 g | Mash | 60 min |