

Polskie IPA

- Gravity **13.6 BLG**
- ABV ---
- IBU **47**
- SRM **8.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19.9 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (61.4%)	80 %	4
Grain	Strzegom Wiedeński	0.7 kg (12.3%)	79 %	10
Grain	Pszeniczny	0.5 kg (8.8%)	85 %	4
Grain	Strzegom Monachijski typ I	0.3 kg (5.3%)	79 %	16
Grain	Strzegom Karmel 150	0.2 kg (3.5%)	75 %	150
Grain	Żytni	0.5 kg (8.8%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	9.4 %
Boil	Marynka	30 g	15 min	9.4 %
Boil	Marynka	50 g	5 min	9.4 %
Whirlpool	Sybilla	50 g	60 min	3.5 %
Dry Hop	Marynka	50 g	3 day(s)	10 %
Dry Hop	Sybilla	50 g	3 day(s)	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis