

# Polskie IPA Marxam

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **46**
- SRM **6.6**
- 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 **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **73.7 C**, Time **1 min**
- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **73.7C**
- Keep mash **5 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.6 kg (86.8%) | 80 %  | 5   |
| Grain | Viking Munich Malt   | 0.5 kg (9.4%)  | 78 %  | 18  |
| Grain | Strzegom Karmel 150  | 0.2 kg (3.8%)  | 75 %  | 150 |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Magnum            | 30 g   | 60 min   | 13.5 %     |
| Boil                | Marynka           | 10 g   | 10 min   | 10 %       |
| Boil                | Sybilla           | 10 g   | 10 min   | 3.5 %      |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g   | 0 min    | 4 %        |
| Aroma (end of boil) | Oktawia           | 10 g   | 0 min    | 7.1 %      |
| Dry Hop             | Lublin (Lubelski) | 25 g   | 7 day(s) | 4 %        |
| Dry Hop             | Sybilla           | 25 g   | 7 day(s) | 3.5 %      |
| Dry Hop             | Marynka           | 25 g   | 7 day(s) | 10 %       |

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| <b>Name</b>  | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale         | Dry         | 10 g          | Fermentis         |