

## #184 Polish Session IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **52**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **15 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **67 C**, Time **65 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **23.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4.3 kg (86%)	79 %	4
Grain	Platki owsiane	0.5 kg (10%)	60 %	3
Grain	Weyermann - Carapils	0.2 kg (4%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	30 g	20 min	10.5 %
Boil	Zula	30 g	10 min	10.5 %
Whirlpool	Zula	30 g	10 min	10.5 %
Whirlpool	Książęcy	50 g	10 min	8.3 %
Dry Hop	Zula	50 g	5 day(s)	8.3 %
Dry Hop	Książęcy	50 g	5 day(s)	8.3 %
Dry Hop	Vermelho	100 g	5 day(s)	9.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	22 g	---