

## 2# Polska IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **68**
- SRM **6.8**
- Style **English 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 **5 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **22.7 liter(s)**

### Steps

- Temp **54 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **17.7 liter(s)** of strike water to **58.9C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (43.6%)	81 %	4
Grain	Monachijski	2.5 kg (49.5%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.35 kg (6.9%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Lublin (Lubelski)	40 g	5 min	4 %
Boil	lunga	50 g	5 min	11 %
Dry Hop	lunga	50 g	3 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar