

# Elder Polish IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **52**
- SRM **8.3**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (61.5%)	80 %	4
Grain	Strzegom Monachijski typ II	2 kg (30.8%)	79 %	22
Grain	Karmelowy Czerwony	0.5 kg (7.7%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	7.8 %
Boil	lunga	40 g	20 min	11 %
Aroma (end of boil)	Lublin (Lubelski)	35 g	0 min	4 %
Aroma (end of boil)	lunga	30 g	0 min	11 %
Dry Hop	lunga	30 g	7 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

## Notes

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

- Piwo robione ze starych, ponad 3-letnich składników.  
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