

## englisz polisz ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **36**
- SRM **5.3**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 **67 C**, Time **60 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**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmel 30	0.3 kg (5.7%)	75 %	30
Grain	Strzegom Pale Ale	5 kg (94.3%)	79 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.7 %
Boil	Challenger	15 g	25 min	5.8 %
Boil	Challenger	25 g	10 min	5.8 %
Boil	Lublin (Lubelski)	20 g	0 min	4.3 %
Whirlpool	Challenger	20 g	30 min	5.8 %
Dry Hop	Challenger	40 g	7 day(s)	5.8 %
Dry Hop	Marynka	20 g	7 day(s)	8.7 %

### Yeasts

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

### Notes

- tydzień burzliwa , tydzień cicha  
zabutelkowano 11.05.17  
dodano 3,5 gr glukozy na 0,5l

zielony k  
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