

LEŚNA POL-IPA

- Gravity **14.3 BLG**
- ABV ---
- IBU **36**
- SRM **6.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **175 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.3 liter(s)**

Steps

- Temp **66 C**, Time **70 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 2 kg (37.7%) | 79 % | 16 |
| Grain | Castle Malting - Pilznieński 6-rzędowy | 2 kg (37.7%) | 80 % | 5 |
| Grain | Strzegom Pale Ale | 1.3 kg (24.5%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Mosaic | 15 g | 90 min | 12 % |
| Boil | Lublin (Lubelski) | 15 g | 45 min | 4 % |
| Boil | Warrior Queen | 20 g | 10 min | 6.3 % |
| Boil | Cascade | 10 g | 10 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M27 Belgian Ale | Ale | Dry | 11.5 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|------|--------------|--------|---------|--------|
| Herb | pączki sosny | 10 g | Boil | 80 min |

| | | | | |
|--------|-----------------|-----|------|--------|
| Spice | kolędra | 3 g | Boil | 90 min |
| Flavor | trawa cytrynowa | 3 g | Boil | 90 min |