

# PolIPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **36**
- SRM **7.1**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (58.8%)	80 %	5
Grain	Strzegom Wiedeński	0.7 kg (10.3%)	79 %	10
Grain	Strzegom Karmel 150	0.3 kg (4.4%)	75 %	150
Grain	Pszeniczny	1.3 kg (19.1%)	85 %	4
Grain	Pilzneński	0.5 kg (7.4%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Lublin (Lubelski)	20 g	30 min	4 %
Boil	Lublin (Lubelski)	10 g	5 min	4 %
Boil	Sybilla	30 g	60 min	3.5 %
Boil	Sybilla	20 g	30 min	3.5 %
Boil	Puławski	10 g	30 min	6 %
Boil	Puławski	20 g	5 min	6 %
Boil	Sybilla	10 g	5 min	3.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Slant	200 ml	Fermentis